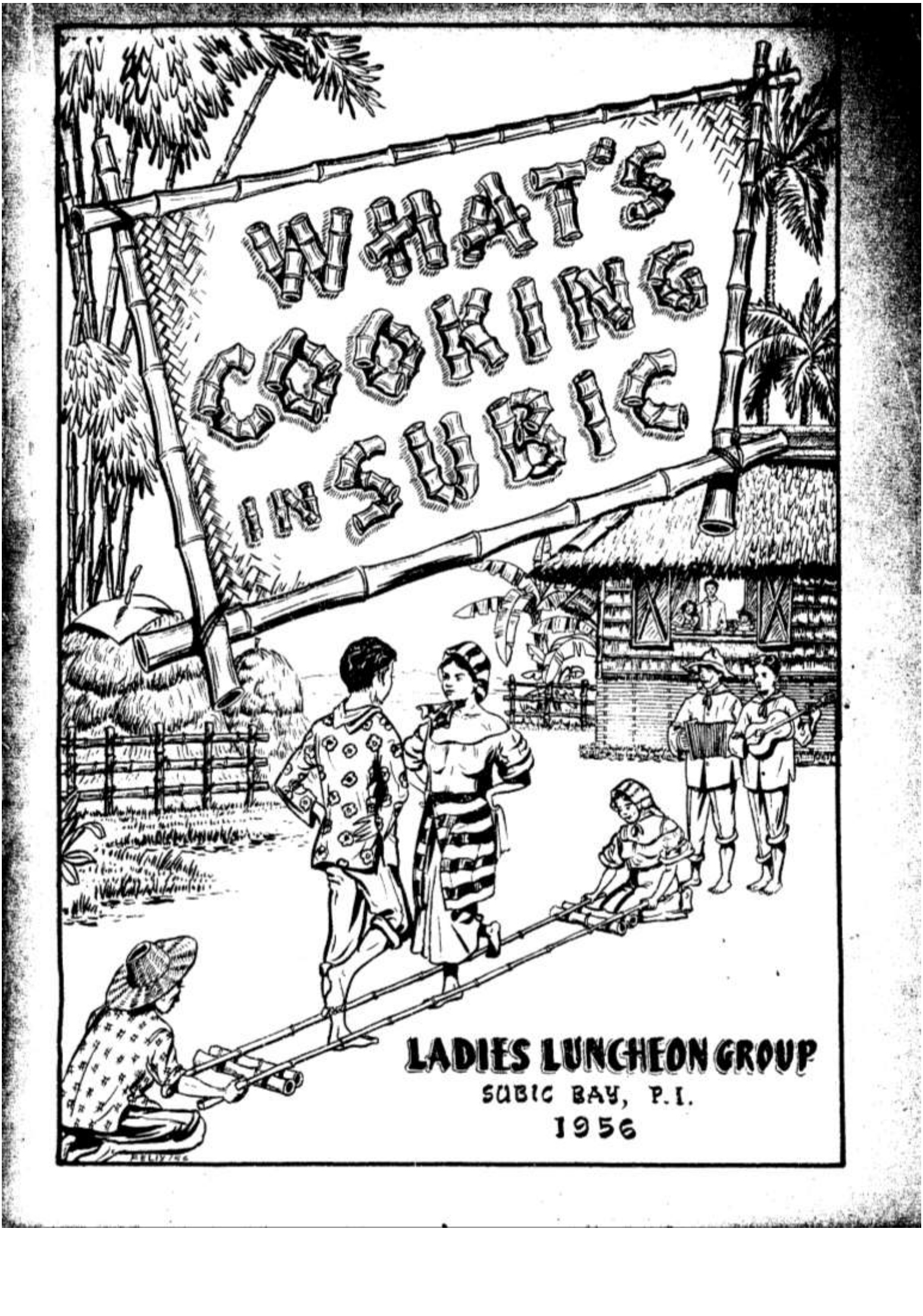
WHAT'S
COOKING
IN SUBIC
LADIES LUNCHEON GROUP
SUBIC BAY, P.I.
1956

FAVORITE RECIPES

FROM THE

LADIES LUNCHEON GROUP

SUBIC BAY, P. I.

1956

ILLUSTRATIONS BY:

FELIX O. TANGLAO
SALVADOR C. PEREA

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APPETIZERS AND BEVERAGES

ANCHOVY CANAPE' - BETSY WILLIAMS

1/2 CUP BUTTER
1 (3-OZ) PKG. CREAM CHEESE
1 CUP FLOUR
1 TUBE ANCHOVY PASTE
1/2 CUP CHOPPED PECANS

BLEND BUTTER AND CHEESE, ADD FLOUR. CHILL AND ROLL VERY THIN AND CUT WITH SMALL BISCUIT CUTTER. SPREAD EACH ROUND WITH ANCHOVY PASTE AND FEW PIECES OF CHOPPED PECANS. FOLD OVER, MAKING A PUFF. SEAL EDGES WITH FORK. BAKE IN 400F OVEN FOR ABOUT 10 MIN. SERVE HOT. THESE MAY BE PREPARED IN MORNING AND KEPT IN REFRIGERATOR UNTIL TIME TO RUN INTO OVEN.

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CHEESE BALL - DOROTHY CHAFFIN

1 JAR ROKA CHEESE
1 JAR OLD ENGLISH (OR AMERICAN) CHEESE
2 PKG. CREAM CHEESE
1 TBL. WORCESTERSHIRE SAUCE
2 TBL. MAYONNAISE
1 TSP. MUSTARD
3 SMALL CLOVES GARLIC

MIX ALL INGREDIENTS, EXCEPT GARLIC, TOGETHER UNTIL FLUFFY. LEAVE IN BOWL IN REFRIGERATOR OVERNIGHT. PUT THREE CLOVES OF GARLIC EACH ON THE END OF A TOOTHPICK AND STICK IN THE MIXTURE BEFORE PLACING IN REFRIGERATOR. NEXT MORNING TAKE OUT AND ALLOW TO BECOME ROOM TEMPERATURE. REMOVE GARLIC. CHOP 1/2 CUP NUT MEATS IN VERY SMALL PIECES AND POUR ON A PIECE OF WAX PAPER. MOLD CHEESE INTO A BALL AND ROLL INTO THE NUTS. CHILL LONG ENOUGH FOR IT TO SET BEFORE USING.

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GOOSE LIVER SPREAD - MARGARET DAVIS

1 GOOSE LIVER, COOKED
1 HARD-BOILED EGG
1 TBL. BUTTER OR GOOSE FAT
4 DROPS ONION JUICE
SALT, PEPPER AND PAPRIKA
PARSLEY, FINELY CHOPPED

RUB LIVER AND EGG YOLK THROUGH SIEVE, ADD BUTTER AND ONION JUICE. SEASON TO TASTE. USE AS SPREAD FOR CANAPES OR OPEN SANDWICHES. SPRINKLE EGG WHITES, FINELY CHOPPED AND PARSLEY OVER TOP.

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GUACAMOLE - ERLINE DAVIS

1 LARGE OR 2 SMALL AVOCADOS
1 CUP GRATED CHEESE
3 GREEN ONIONS, FINELY CHOPPED
1 TBL. LEMON JUICE
1/2 TSP. TABASCO SAUCE
2 HARD-BOILED EGGS, MASHED WITH A FORK
SALT TO TASTE

PEEL AND REMOVE SEED FROM AVOCADO, MASH WITH SILVER FORK AND SPRINKLE WITH LEMON JUICE. ADD CHOPPED ONIONS, TABASCO SAUCE, EGGS AND SALT. MIX THOROUGHLY AND TOP WITH GRATED CHEESE.

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ROQUEFORT OLIVES CANAPE' - ANNE MOONEY

1 MED. SIZE BOTTLE PIMENTO STUFFED OLIVES
2 SMALL JARS ROQUEFORT CHEESE SPREAD
1 CUP FINELY CHOPPED WALNUT MEATS

DRAIN OLIVES AND DRY ON PAPER TOWELS. SPREAD EACH OLIVE WITH CHEESE AND ROLL IN CHOPPED NUTS. REFRIGERATE.

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BEVERAGES

KAFFE (COFFEE, SWEDISH WAY) - BERNICE MULLER

MAKES 6 CUPS - - MEASURE INTO COFFEE POT 3 MEASURING CUPS COLD WATER, BRING TO A FULL BOIL. COMBINE: 7 TBL. COFFEE AND 1/2 BEATEN EGG. ADD TO BOILING WATER, STIRRING CONSTANTLY. BRING TO FULL BOIL. REMOVE FROM HEAT AND LET STEEP 3 TO 5 MINUTES. POUR OFF GROUNDS AND SERVE HOT. IF A LARGE AMOUNT OF COFFEE IS TO BE SERVED, THE EGG AND COFFEE MIXTURE MAY BE PACKED INTO CHEESECLOTH BAGS, TIED SECURELY AND PLACED IN THE BOILING WATER. FOR EVERY 12 CUPS COFFEE, USE: 6-1/2 CUPS WATER
14 TBL. COFFEE
1 BEATEN EGG
BOIL FROM 10 TO 15 MINUTES. REMOVE BAG OF COFFEE GROUNDS AT ONCE AND SERVE

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TRADER VIC'S PUNCH - FRANCES FARRAR

1 - 12 OZ. CAN FROZEN ORANGE JUICE DILUTED WITH 2-1/2 CANS WATER.
2 - 6 OZ. CANS TREESWEET UNSWEETENED LEMON JUICE
2 - CUPS APPROX. GRENADINE
1 - QUART GIN
3 - BOTTLES GINGER ALE

MIX INGREDIENTS IN ORDER, DECORATE WITH ORANGE, CHERRIES, MINT. SERVES 25.

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PUNCH A LA RUSSE - IRENE D. HUTCHINS

2 BOTTLES OF CHAMPAGNE
1 LARGE FRESH PINEAPPLE, PEELED AND CUT IN PIECES
1 POUND OF SUGAR
1 CUP KIRSCH, RUM OR COGNAC

COMBINE THE INGREDIENTS IN A LARGE SILVER PUNCH BOWL. TOUCH WITH A LIGHTED MATCH. LET IT BURN UNTIL THE PUNCH IS HOT - - A MATTER OF A FEW MINUTES - AND POUR INTO PUNCH GLASSES. THERE SHOULD BE A PIECE OF PINEAPPLE IN EACH GLASS.

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BREADS

BANANA BREAD - FANNIE BROWN

1 CUP SUGAR
1/2 CUP SHORTENING
2 EGGS
2 CUPS FLOUR
1 TSP. SODA
1/4 TSP. SALT
1/2 CUP NUTS - IF YOU WISH
4 RIPE BANANAS - 1 CUP MASHED

MIX AND BAKE IN 2 LOAVES - 55 MINUTES IN 300F OVEN.

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BANANA BREAD - LILLI KRISTIANSEN

3 MED. BANANAS, MASHED
1 CUP SUGAR
2 EGGS, WHOLE
2 CUPS FLOUR
1/4 TSP. SALT
1 WELL ROUNDED TSP. SODA
1/2 CUP MELTED SHORTENING

MASH BANANAS, ADD SUGAR AND THEN THE EGGS. BEAT WELL AND ADD THE FLOUR AND LASTLY THE SHORTENING. BAKE AT 350F FOR 1 HOUR.

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CHEESE CORN BREAD - ERLINE DAVIS

1 CUP SIFTED FLOUR
1 TBL. SUGAR
1-1/2 TSP. SALT
2 TSP. BAKING POWDER
1 EGG
2-1/2 CUPS WHOLE KERNEL CORN
1/2 CUP GRATED CHEESE
1/4 CUP MELTED BUTTER

SIFT FLOUR WITH SUGAR, SALT AND BAKING POWDER. BEAT EGG, ADD CORN, CHEESE AND BUTTER. COMBINE WITH DRY INGREDIENTS. BAKE IN GREASED 8X8X1-INCH PAN, OR CORN STICK PAN. BAKE ABOUT 35 MIN. IN 400F OVEN. VARIATIONS: ADD 1 CUP RAISINS OR 6 SLICES BACON, CUBED AND FRIED.

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CINNAMON BISQUICKS - MARGIE SCHUBAUER

1/2 CUP BROWN SUGAR
1/2 CUBE BUTTER
1 OR 2 TBL. WATER
SPRINKLE 1 CUP COARSE NUTS OVER THIS

MELT IN PIE PAN BUT DO NOT COOL. THEN PREPARE: 2 CUPS BISQUICK AND ROLL ON WELL FLOURED BOARD TO THICKNESS 1/2" IN RECTANGLE. SPREAD WITH SOFT BUTTER, SPRINKLE WITH 1/2 CUP BROWN SUGAR AND CINNAMON AND 1/2 CUP RAISINS. ROLL AS FOR JELLY ROLL AND SLICE. PLACE ON TOP OF OTHER MIXTURE. BAKE IN 325F OVEN 20 TO 25 MIN. OR UNTIL WELL BROWNED. BE SURE OVEN IS NOT TOO HOT AS THIS BURNS EASILY.

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DROP SCONES - IRIS JOHNSON

1/2 CUP SIFTED ALL-PURPOSE FLOUR
1/2 TSP. CREAM OF TARTAR
1/2 TSP. BAKING SODA
DASH OF SALT
1 EGG, WELL BEATEN
1 CUP OF MILK
2 TBL. WHITE CORN SYRUP

INTO MEDIUM BOWL, SIFT FLOUR WITH CREAM OF TARTAR, BAKING SODA AND SALT. COMBINE EGG WITH MILK AND SYRUP; GRADUALLY ADD TO FLOUR MIXTURE, STIRRING TO MAKE A SMOOTH PASTE. (BATTER WILL BE THIN). DROP BY GENEROUS TABLESPOONSFUL ONTO GREASED GRIDDLE. COOK UNTIL GOLDEN, TURNING ONCE. VERY GOOD SERVED WARM WITH BUTTER AND MARMALADE.

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HAWAIIAN NUT BREAD - DOROTHY CHAFFIN

BEAT TWO EGGS LIGHTLY. ADD 1/3 CUP SUGAR GRADUALLY, THEN ADD 1/3 CUP MELTED BUTTER. SIFT 2 CUPS FLOUR, 3 TSP. BAKING POWDER AND 1 TSP. SALT TOGETHER. ADD DRY INGREDIENTS TO FIRST MIXTURE AND BLEND. (THIS MAKES A VERY STIFF DOUGH). ADD 1 CUP CHOPPED NUTS AND 1 CUP CRUSHED PINEAPPLE (DO NOT DRAIN). STIR JUST ENOUGH TO COMBINE. POUR BATTER INTO A GREASED BREAD PAN 4X8. BAKE IN 350F OVEN FOR 1 HOUR.

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KONA INN BANANA BREAD - ELISE T. RICHARDSON

2 CUPS SUGAR
6 MED. BANANAS
2-1/2 CUPS PASTRY FLOUR
1 CUP SHORTENING
1 TSP. SALT
2 TSP. SODA
4 EGGS

CREAM SUGAR AND SHORTENING 15 MIN, SCRAPE BOWL AND ADD BANANAS THAT HAVE BEEN WELL MASHED, ADD EGGS AND DRY INGREDIENTS. MIX WELL AND DIVIDE INTO 2 LOAF PAN. BAKE 325F FOR ABOUT 1 HOUR. (CHOPPED NUTS MAY BE ADDED BEFORE BAKING).

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ORANGE PECAN BREAD - PAT WRIGHT

2-1/4 CUPS SIFTED FLOUR
1 TSP. BAKING POWDER
2 TSP. BAKING SODA
1 CUP SUGAR
1/2 CUP CHOPPED PECANS
1 CAN FROZEN ORANGE JUICE
2 EGGS WELL BEATEN
2 TBL. MELTED SHORTENING
1 TSP. VANILLA

GREASE LOAF PAN, LINE WITH WAXED PAPERAND GREASE AGAIN. SET OVEN AT 375F. SIFT TOGETHER DRY INGREDIENTS AND STIR IN PECANS. PLACE FROZEN ORANGE JUICE IN MEASURING CUP AND ADD HOT WATER TO MAKE 1 CUP LIQUID. BEAT THE EGGS THOROUGHLY AND BEAT ORANGE JUICE INTO EGGS. ADD LIQUID MIXTURE INTO DRY INGREDIENTS. BLEND WITH WOODEN SPOON TO FORM SMOOTH BATTER. TURN INTO PAN AND BAKE 45 MIN. SERVE COLD.

NUT BREAD - MARGARET HUNGERFORD

1 CUP GRAHAM FLOUR
1 CUP WHITE FLOUR
1 SCANT CUP SUGAR
1 CUP WALNUT MEATS
1 TSP. CINNAMON
1 PINCH CLOVES
20 DROPS MAPELINE
1 EGG
1 CUP MILK
2 TSP. BAKING POWDER

MIX TOGETHER THOROUGHLY, ADDING BAKING POWDER LAST. LET RAISE 20 MIN. BAKE 40 MIN. IN SLOW OVEN.

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RAISIN NUT BREAD - BETTY ANDREWS

1 CUP RAISINS
1 TSP. SODA
1 TBL. SHORTENING
1-1/2 CUP BOILING WATER
3/4 CUP CHOPPED NUTS
1 EGG, UNBEATEN
1/2 CUP SUGAR
2-1/4 CUP SIFTED FLOUR
2 TSP. BAKING POWDER
1 TSP. SALT
1 CUP OATS (QUICK COOKING, IE CARNATION WHEAT)

MEASURE RAISINS, SODA, SHORTENING AND WATER INTO BOWL - LET COOL. SIFT FLOUR, SALT, BAKING POWDER, ADD OATS AND NUTS, BEAT IN EGG. LET STAND 20 MIN. BAKE IN LOAF PAN - 1 HOUR IN 350F OVEN.

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BUTTERMILK REFRIGERATOR ROLLS - WANDA OLDS

1 CAKE FRESH YEAST OR 1 TBL. DRY YEAST
2 CUPS BUTTERMILK
2 TBL. SALAD OIL
3 CUPS FLOUR
2 TBL. SUGAR
1 TSP. SALT
1/4 TSP. SODA
1/4 TSP. BAKING POWDER
1 CUP FLOUR

SOFTEN YEAST IN SMALL AMOUNT OF BUTTERMILK, HEATED LUKEWARM, ADD REMAINING BUTTERMILK AND SALAD OIL. SIFT 3 CUPS FLOUR, SUGAR, SALT, SODA, BAKING POWDER TOGETHER. ADD TO BUTTERMILK MIXTURE AND BEAT WELL. ADD REMAINING FLOUR AND KNEAD ON LIGHTLY FLOURED SURFACE. GREASE DOUGH WITH MELTED FAT AND PLACE IN REFRIGERATOR UNTIL READY TO USE. ABOUT 2 HOURS BEFORE BAKING FORM INTO ROLLS AND LET RISE UNTIL LIGHT. BAKE 20 MIN. IN 400F OVEN. ABOUT 2 DOZ. WILL KEEP ABOUT A WEEK IN THE REFRIGERATOR.

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DOUGH FOR KRINGLES - LEONA BROWN

1 CUP COLD MILK
2 CAKES YEAST
2 EGGS
1/2 TSP. SALT
1/2 CUP SUGAR
1/2 CUP BUTTER
2 CUPS FLOUR (ABOUT)
FLAVOR (LEMON, GRATED OR CARDAMON)

FILLING FOR KRINGLES:
1/2 CUP SOFT BUTTER
1 POUND BROWN SUGAR
1/2 TSP. CINNAMON
1/2 TSP. SALT

MIX INGREDIENTS UNTIL SMOOTH AND FLUFFY. FOR ALMOND FILLING, ADD 1/2 CUP ALMOND PASTE TO 1 CUP OF FILLING - WORK TO SMOOTH PASTE.
METHOD OF HANDLING DOUGH: MIX ALL INGREDIENTS TO A MEDIUM DOUGH, NOT TOO SOFT, SPREAD DOUGH TO 8" X 12" SIZE - ON FLOUR DUSTED TABLE. DAB 1/2 LB. MARGARINE MIXED WITH 1/2 LB. BUTTER ON 2/3 OF DOUGH, FOLD OVER 3 TIMES AND ROLL OUT TO SAME SIZE. REPEAT THIS TWICE. REFRIGERATE DOUGH AT LEAST 2 HOURS. TAKE OUT AND CUT IN FOUR STRIPS LENGTHWISE. FOR 4 KRINGLES ROLL OUT STRIPS IN LENGTHS ABOUT 18"X2-1/2". SPREAD FILLING IN THE MIDDLE AND FOLD OVER. SPRINKLE WITH ANY KIND OF FRUIT OR NUTS. FORM IN SHAPE OF KRINGLE (OVER-SIZED PRETZEL). LET SIT IN WARM PLACE FOR 45 MIN. AND RAISE. BRUSH OVER WITH EGG AND MILK MIXTURE, SPRINKLE WITH GRANULATED SUGAR AND CRUSHED NUTS. BAKE IN 380F OVEN TO LIGHT BROWN ABOUT 10 MIN. THIS RECIPE CUT IN HALF IS AMPLE FOR 3 OR 4 PERSONS.

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ORANGE GLORY ROLLS - PAT WRIGHT

COMBINE: 1/2 CUP BUTTER OR OLEO
2 CUPS SUGAR
1 CUP ORANGE JUICE & PULP
1/4 CUP GRATED ORANGE
BOIL 6 MIN. STIRRING CONSTANTLY - DIVIDE MIXTURE INTO WELL GREASED MUFFIN TINS.
DISSOLVE: 2 CAKES YEAST
1/2 CUP LUKEWARM WATER
1 TBL. SUGAR
COMBINE: 1/2 CUP SUGAR
1/4 CUP SHORTENING
2 TSP. SALT
1 CUP BOILING WATER
MIX WELL. COOL TO LUKEWARM BY ADDING 3/4 CUP COOL WATER. BLEND IN 2 EGGS SLIGHTLY BEATEN AND DISSOLVE YEAST MIXTURE. ADD 7-1/2 CUP SIFTED ALL-PURPOSE FLOUR, BEATING WELL AFTER EACH ADDITION. ROLL OUT DOUGH 1/3 AT A TIME INTO 12X10 RECTANGLES - BRUSH WITH MELTED BUTTER, ROLL AND CUT INTO 1" SLICES AND PLACE IN TIN. LET RISE 40 TO 60 MIN. BAKE 375F FOR 15 TO 20 MIN.

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ROGALIKI (BUTTER-HORNS) - GLORIA KULCZYCKI

1 LB. BUTTER
1/2 PT. SOUR CREAM
3 EGG YOLKS, BEATEN
1-1/2 LARGE SIFTERSFULL OF FLOUR (ABOUT 8 OR 9 CUPS)
1-OZ. YEAST, SOFTENED IN A LITTLE WARM WATER

CREAM BUTTER, SOUR CREAM AND EGG YOLKS. ADD FLOUR AND YEAST. MIX WELL. CHILL OVERNIGHT IN REFRIGERATOR. ROLL OUT THIN ON POWDERED SUGAR (NOT FLOUR). CUT IN SMALL SQUARES, FILL WITH NUTS, COCONUT OR DATE FILLING. ROLL INTO HORNS. BAKE 375F UNTIL GOLDEN BROWN. WATCH CAREFULLY, THEY BROWN EASILY.

DATE FILLING:

1 LB. PITTED DATES)
3/4 CUPS SUGAR) BOIL UNTIL THICK,
1 CUP WATER) COOL

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100% WHOLE WHEAT BREAD - ETHEL SOIKE

2 CUPS MILK
1 TBL. SHORTENING OR BUTTER
1 TBL. SALT
1/2 CUP HONEY
2 TBL. ACTIVE DRY YEAST
5-1/2 CUPS UNSIFTED WHOLE WHEAT FLOUR

HEAT MILK TO SIMMER, DROP SHORTENING, SALT AND HONEY INTO SIMMERED MILK AND POUR INTO LARGE MIXING BOWL. COOL TO LUKEWARM. SIMMER 1/3 CUP WATER, LET COOL TO LUKEWARM, ADD YEAST. TO HASTEN YEAST, ADD 1/2 TSP. SUGAR. LET STAND FEW MINUTES. ADD YEAST TO LUKEWARM MILK AND ADD 3 CUPS FLOUR. STIR 8 MINS WITH ELECTRIC BEATER AT LOW SPEED. ADD 2 CUPS FLOUR AND STIR WELL. TURN OUT ON FLOURED BOARD AND KNEAD WELL OR UNTIL DOUGH IS SMOOTH AND ELASTIC. PLACE IN OILED BOWL AND COVER WITH TOWEL AND LET RISE UNTIL DOUBLE IN BULK, KNEAD DOWN AGAIN AND LET RISE AGAIN. KNEAD DOWN TO ORIGINAL SIZE AND CUT IN HALF AND PUT IN PANS. LET RISE TO DOUBLE IN BULK AND BAKE IN 375F OVEN FOR 45 MINS. REMOVE FROM PANS TO COOL. THIS MAKES 2 LOAVES. IF A SOFT CRUST IS DESIRED BRUSH WITH BUTTER WHEN REMOVED FROM OVEN.

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WHITE BREAD - SARAH HARRIS

1 CUP MILK
1 CAKE YEAST OR 1/2 TSP. GRANULAR YEAST IN 1/4 CUP LUKEWARM WATER
6 CUPS SIFTED ENRICHED FLOUR
1 CUP WATER
4 TBL. BROWN SUGAR
3 TSP. SALT
4 TBL. BUTTER

PUT YEAST IN LUKEWARM WATER AND DISSOLVE. IF USING GRANULAR YEAST LET STAND 25 TO 30 MIN. BEFORE USING. HEAT MILK UNTIL TINY BUBBLES APPEAR AT EDGE OF PAN. REMOVE FROM HEAT AND ADD SUGAR, SALT AND BUTTER. STIR AND LET STAND. MEASURE ACCURATELY SIFTED FLOUR IN LARGE PAN. ADD WHEAT GERM. ADD COLD WATER TO THE MILK AND TEST FOR LUKEWARMTH. DO NOT ADD YEAST TO THIS MILK UNTIL ABSOLUTELY LUKEWARM, THEN ADD YEAST AND MIX WELL. ADD THE LIQUID TO THE FLOUR MIXTURE. KNEAD UNTIL SMOOTH. COVER AND PLACE IN CUPBOARD UNTIL DOUBLE IN BULK. PUNCH DOWN AND AGAIN LET RISE UNTIL DOUBLE IN BULK. PUNCH DOWN AND KNEAD WELL ON LIGHTLY FLOURED BOARD. SHAPE INTO LOAVES AND PUT IN GREASED LOAF PANS. LET RISE COVERED AND IN CUPBOARD UNTIL DOUBLE IN BULK. BAKE IN HOT OVEN 400F FOR 45 MIN. REMOVE FROM PANS TO COOL. MAKES 2 LOAVES.

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COTTAGE CHEESE PANCAKES - AMELIA HURD

1 PINT COTTAGE CHEESE
6 EGGS
1/2 CUP OF FLOUR
DASH OF SALT
2 TBL. MELTED BUTTER OR OLEO

RUN COTTAGE CHEESE THROUGH A SIEVE OR POTATO RICE. MIX WELL WITH REST OF INGREDIENTS. USE MODERATE HEAT AND COOK AS YOU WOULD ANY OTHER GRIDDLE CAKE (3" CAKES ARE ABOUT RIGHT SIZE FOR EASE OF TURNING). SERVES 4.

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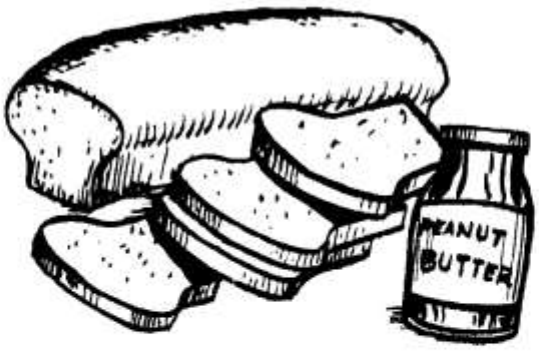

LEFSE (A PANCAKE-LIKE POTATO BREAD) - BERNICE MULLER

ABOUT 6 10-INCH ROUNDS. LEFSE IS A MUCH LOVED DELICACY AMONG NORWEGIANS FROM CERTAIN PROVINCES OF NORWAY AND A FAVORITE OF SCANDINAVIANS IN MINNESOTA. TO BE STRICTLY NORWEGIAN, IT SHOULD BE ROLLED WITH A SPECIAL CORRUGATED ROLLING PIN, THAT PUTS IMPRINTS IN THE DOUGH AND PREVENTS BUBBLING WHILE BAKING AND BAKED ON TOP OF A RANGE. HOWEVER, IT CAN BE ROLLED VERY THIN ON A CANVAS CLOTH WITH A ROLLING PIN COVERED WITH A KNITTED CLOTH TUBE. IT SHOULD BE BAKED ON A GRIDDLE OR IN A HEAVY IRON SKILLET ON TOP OF THE STOVE.

COMBINE GRADUALLY, BLENDING THOROUGHLY:
2 CUPS SIFTED FLOUR
4 TBL. BUTTER, MELTED
2 CUPS MASHED POTATOES
1/2 TSP. SALT

MIX TO A SMOOTH DOUGH AND ROLL OUT TO ABOUT 1/16-INCH THICKNESS IN CIRCLES TO FIT GRIDDLE OR SKILLET TO BE USE. BAKE QUICKLY ON BOTH SIDES IN LIGHTLY GREASED GRIDDLE OR SKILLET UNTIL BUBBLES FORMED DURING BAKING BEGIN TO BROWN LIGHTLY.

FOR SERVING:

1. A FAVORITE WAY IS TO BUTTER ONE SHEET OF LEFSE, THEN COVER WITH ANOTHER SHEET, MAKING A CLOSED SANDWICH. ROLL LOOSELY AND CUT INTO 2 OR 3-INCH LENGTHS.
2. EACH SHEET MAY BE FOLDED SEVERAL TIMES, RESEMBLING FOLDED NAPKINS AND LAID ON PLATTER IN A MOUND.

FOR STORING:

LEFSE SHOULD BE WRAPPED IN WAXED PAPER OR A DAMP CLOTH SO IT WILL KEEP MOIST.

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ORANGE PECAN WAFFLES - MARY LEE PROUT

SIFT:	1-1/2 CUPS CAKE FLOUR
RESIFT WITH:	1 TSP. BAKING POWDER
	1 TBL. SUGAR
	1/3 TSP. SALT
ADD:	1 TBL. GRATED ORANGE RIND
BEAT IN SEPARATE BOWL UNTIL LIGHT:	2 EGG YOLKS
ADD AND BEAT:	5 TBL. MELTED BUTTER
	1/2 CUP MILK
	1/2 CUP ORANGE JUICE
	1 TSP. LEMON JUICE

BEAT UNTIL STIFF: 2 EGG WHITES - FOLD INTO BATTER, THEN FOLD 1/2 CUP CHOPPED PECANS. BAKE IT BY RULE FOR WAFFLES. MAKES 4 WAFFLES.

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POPOVERS - KAY SIMCOX

4 EGGS
2 CUPS SIFTED ENRICHED FLOUR, (SIFT 3 TIMES)
1/2 TSP. SALT
1-1/2 CUPS MILK
2 TBL. MELTED BUTTER

BEAT EGGS WELL. ADD DRY INGREDIENTS ALTERNATELY WITH MILK, CONTINUEING BEATING. ADD MELTED BUTTER. BEAT UNTIL MIXTURE IS FULL OF BUBBLES USING DOUBLE EGG BEATER OR ELECTRIC MIXER. FILL GREASED HEATED CUSTARD CUPS OR MUFFIN PAN (THIS IS IMPORTANT) 2/3 FULL. BAKE IN PREHEATED OVEN 450F FOR 20 MIN., THEN 350F FOR 20 MIN. YIELDS 12.

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POPULAR PANCAKES - RHETA WILLES

1-1/2 CUPS SIFTED ALL-PURPOSE FLOUR
2 TSP. BAKING POWDER (MORE IN P.I.)
1 TBL. SUGAR
1 TSP. SALT
1 EGG, SLIGHTLY BEATEN
1-1/4 CUPS MILK
2 TBL. MELTED BUTTER

PREHEAT PANCAKE GRIDDLE - SIFT FLOUR BAKING POWDER AND SALT TOGETHER ON A PIECE OF WAX PAPER. BREAK EGG INTO DEEP BOWL AND BEAT SLIGHTLY. STIR IN MILK AND MELTED BUTTER. ADD ALL DRY INGREDIENTS AT ONCE, STIR JUST ENOUGH TO DAMPEN FLOUR. DO NOT BEAT! THIS IS IMPORTANT.

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SOUR DOUGH STARTER - MARGE SHELDON

TAKE GALLON CROCK OR COOKIE JAR:
2 CUPS FLOUR
1 TSP. SALT
3 TBL. SUGAR
1/2 TSP. DRY YEAST
2 CUPS LUKEWARM WATER
STIR UNTIL THIN PASTE. PUT ON LID AND SET IN WARM PLACE TO SOUR. STIR SEVERAL TIMES A DAY. READY IN 2 OR 3 DAYS. REMOVE 1 CUP OF STARTER BEFORE ADDING EGGS ETC.

SOUR DOUGH HOTCAKES

1 CUP STARTER)
1 CUP MILK) MIX NIGHT BEFORE
1 CUP FLOUR)
30 MINUTES BEFORE COOKING IN A.M. ADD, (AFTER REMOVING 1 CUP OF STARTER):
3/4 TSP. SODA
1 TBL. SUGAR
1 EGG
SALT

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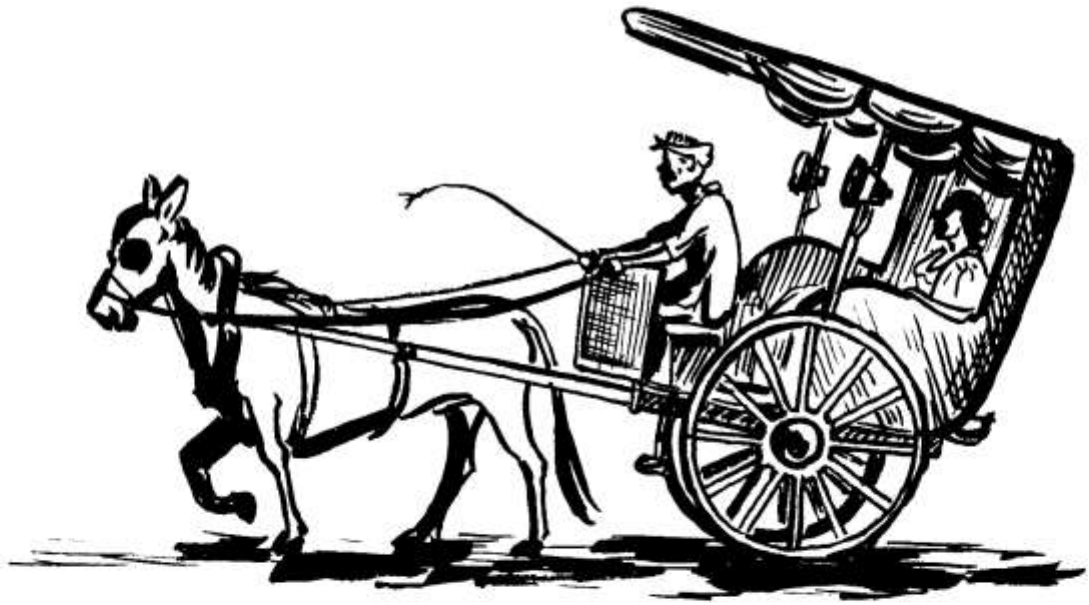
CAKES - FROSTINGS - FILLINGS



APPLE PUDDING CAKE - GENEVA HUNT

1 CUP SUGAR
1/3 CUP SHORTENING
1 EGG, BEATEN
1-1/2 CUPS FLOUR
1 TSP. SODA
1/2 TSP. SALT
1/2 TSP. CINNAMON
1/2 TSP. NUTMEG
1 TSP. VANILLA

ADD 2 CUPS FINELY CHOPPED APPLES. BAKE ABOUT 30 MIN. AT 350F.

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APPLESAUCE CAKE - CLAIRE LUDWICK

1/2 CUP SHORTENING
1-1/3 CUPS SUGAR
2 EGGS, WELL BEATEN
1 CUP RAISINS OR DATES
1/3 CUP WALNUTS
1 CUP HOT APPLESAUCE, STRAINED
2 CUPS FLOUR
1/2 TSP. SODA
2 TSP. BAKING POWDER
1 TSP. CINNAMON
1/2 TSP. NUTMEG
1/4 TSP. CLOVES

SIFT FLOUR, SPICES, SODA AND BAKING POWDER. CREAM SHORTENING, BEAT IN SUGAR, THEN EGGS. ADD FLOUR ALTERNATELY WITH APPLESAUCE. ADD RAISINS AND NUTS. BAKE IN LOAF PAN, 1 HOUR IN MODERATE - 350F OVEN.

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BANANA CAKE - ELAINE ROBERTS

1/2 CUP SHORTENING
1-1/2 CUPS SUGAR
2 EGGS, WELL BEATEN
2-1/4 CUPS FLOUR
1/2 TSP. BAKING POWDER
3/4 TSP. SODA
1/2 TSP. SALT
1/4 CUP SOUR MILK
1 CUP MASHED BANANAS
1 TSP. VANILLA

CREAM SHORTENING, ADD SUGAR, CREAM AND WELL BEATEN EGG. SIFT FLOUR, BAKING POWDER, SODA AND SALT TOGETHER, ADD ALTERNATELY WITH MILK AND BANANAS. WHEN THOROUGHLY MIXED ADD VANILLA. BAKE IN 2 8-INCH PANS IN MODERATE OVEN.

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BANANA CUP CAKES - PAT WRIGHT

1/2 CUP SHORTENING)
1-1/2 CUPS SUGAR) CREAM
2 EGGS
2 CUPS FLOUR
1/2 TSP. SALT
1 TSP. BAKING POWDER
3/4 TSP. SODA
1/2 CUP BUTTERMILK
1 CUP MASHED BANANAS
1 TSP. VANILLA

BAKE AT 350F FOR 20 MINUTES. MAKES 24 CUPCAKES.

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BECKY'S CAKE - MYRTLE AUSTIN

4 EGGS, BEATEN SEPARATELY
3/4 CUP BUTTER
1-1/2 CUP SUGAR
2 CUPS FLOUR
2 TSP. BAKING POWDER
2 SQS. CHOCOLATE, MELTED
1 CUP MILK
1 CUP WALNUTS

CREAM BUTTER, SUGAR, EGG YOLKS, ETC. - - - FOLD IN EGG WHITES LAST. BAKE IN MODERATE OVEN - 350F.

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BOILED RAISIN CAKE - DOROTHY CHAFFIN

1/2 CUP SHORTENING
1 EGG, BEATEN
1 CUP BROWN SUGAR
2 CUPS FLOUR
1/2 TSP. NUTMEG
1/2 TSP. CINNAMON
1 TSP. SODA
1/2 TSP. SALT
1 CUP RAISINS COOKED IN 3 CUPS WATER UNTIL 1 CUP JUICE IS LEFT

CREAM SHORTENING AND SUGAR, ADD EGG AND BEAT WELL. ADD JUICE ALTERNATELY WITH SIFTED DRY INGREDIENTS. ADD RAISINS AND NUTS. BAKE IN 350F OVEN - 1 HOUR. LET COOL IN PAN BEFORE TURNING OUT. FROST WITH CARAMEL FROSTING.

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CHEESE CAKE - FRANCES FARRAR

1-1/2 CUPS ROLLED ZWIEBACK CRUMBS
3 TBL. BUTTER OR MARGARINE
2 TBL. SUGAR
1 LB. CREAM CHEESE
1/2 CUP SUGAR
1/2 TSP. VANILLA
RIND OF 1 LEMON
1 TBL. LEMON JUICE
2 EGGS SEPARATED
2 CUPS THICK SOUR CREAM
1 TBL. SUGAR
VANILLA

BLEND THE ROLLED CRUMBS WITH MELTED BUTTER AND 2 TBL. SUGAR. PRESS INTO BOTTOM OF A 9" SPRING-BOTTOM PAN. PLACE IN WARM OVEN FOR 5 MIN. TO SET CRUST. COOL. WARM THE CREAM CHEESE TO ROOM TEMPERATURE AND BREAK UP WITH A FORK. BLEND IN THE SUGAR AND LEMON JUICE, RIND AND VANILLA. DROP IN EGG YOLKS, ONE AT A TIME AND BEAT WELL AFTER EACH ONE. BEAT THE EGG WHITES STIFF AND FOLD INTO MIXTURE WITH A SPATULA. POUR OVER THE CRUMB BASE AND BAKE FOR 45 MIN. AT 300F. MIX 1 TBL. SUGAR AND VANILLA INTO SOUR CREAM. SPREAD LIGHTLY OVER TOP OF CAKE AND RETURN TO OVEN TO BAKE 10 MIN. MORE. LET CAKE COOL AND REMOVE RIM OF SPRING PAN TO SERVE.

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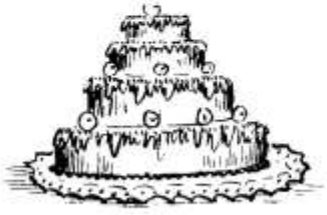

CHEESE CAKE - JANE JAROWICZ

ROLL TO CRUMBS 48 SINGLE GRAHAM CRACKERS. MIX WITH 1 TBL. SUGAR, 1-1/2 STICKS OF BUTTER. LINE BOTTOM AND SIDES OF A 9X12X2 PAN WITH THIS CRUST, BROWN SLIGHTLY IN OVEN.
FOR THE FILLING: SOFTEN 1-1/2 LB. CREAM CHEESE AT ROOM TEMPERATURE. BEAT WITH MIXER UNTIL CREAMY. ADD 5 LARGE EGGS, ONE AT A TIME. SLOWLY ADD 1 CUP SUGAR, THEN ADD 1 TSP. VANILLA. CAREFULLY POUR INTO CRUST. BAKE AT 375F FOR 25 MIN.
FOR THE TOP: MIX TOGETHER 1 PINT SOUR CREAM, 4 TBL. SUGAR AND 1 TSP. VANILLA. CAREFULLY SPREAD OVER CAKE AND BAKE EXACTLY 5 MIN. AT 475F. COOL, THEN REFRIGERATE OVERNIGHT BEFORE SERVING.

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CHOCOLATE CUP CAKES - ELAINE ROBERTS

2/3 CUP SUGAR
1/4 CUP SHORTENING
1/4 TSP. SALT
1 TSP. VANILLA
1 EGG, WELL BEATEN
1-1/2 CUPS FLOUR
1/2 CUP MILK
2 TSP. BAKING POWDER
1 SQ. UNSWEETENED CHOCOLATE

MELT CHOCOLATE OVER HOT WATER. CREAM SHORTENING AND SUGAR. ADD EGG, CHOCOLATE AND FLAVORING. BEAT THOROUGHLY. SIFT FLOUR, MEASURE AND SIFT WITH SALT AND BAKING POWDER. ADD ALTERNATELY WITH MILK TO FIRST MIXTURE. FILL WELL-OILED TINS 2/3 FULL. BAKE IN MODERATE OVEN - 375F - ABOUT 35 MINUTES. SERVES 15.

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DANISH COFFEE CAKE - MARGE SHELDON

1 CUP SUGAR
1 CUBE BUTTER
2 EGG YOLKS
2 CUPS FLOUR
2 HEAPING TSP. BAKING POWDER
DASH SALT
1 CUP MILK
2 EGG WHITES, UNBEATEN
VANILLA

CREAM BUTTER AND SUGAR, BEAT IN YOLKS. ADD ALL OF FLOUR AND BAKING POWDER SIFTED. ADD MILK AND EGG WHITES. BEAT GOOD.
PUT FOLLOWING MIXTURE ON TOP AND BAKE AT 400F:

3/4 CUP BROWN SUGAR
1 TBL. CINNAMON
3/4 CUP CHOPPED WALNUTS
BUTTER, SIZE OF LARGE WALNUT

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DATE NUT CAKE - BETTY BOMMHARDT

1 CUP DATES, CUT UP
1 LEVEL TBL. SODA
1 CUP BOILING WATER
} LET STAND UNTIL COOL

1 CUP SUGAR
1 EGG
3 TBL. SHORTENING
} BEAT AND ADD;

1-1/2 CUPS SIFTED FLOUR
1 TSP. BAKING POWDER
1/4 TSP. SALT
1 TSP. NUTMEG
1 TSP. VANILLA
1 CUP NUTMEATS

BAKE 45 MINUTES - 325F OVEN

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DATE NUT CAKE - CELE BRADLEY

1 CUP SUGAR
1 EGG, WELL BEATEN
1/3 CUP SHORTENING
PINCH OF SALT
2-1/2 CUPS ROLLED GRAHAM CRACKER CRUMBS
1 CUP MILK
1 CUP NUT MEATS
1 CUP CHOPPED DATES
1/2 TSP. BAKING POWDER
1 TSP. VANILLA

BLEND SUGAR AND SHORTENING. STIR IN EGG; THEN, ALTERNATELY, THE CRUMBS, MILK, BAKING POWDER, SALT AND VANILLA. ADD NUTS AND DATES. POUR INTO GREASED PAN AND BAKE 1 HOUR (OR SLIGHTLY MORE UNTIL A TOOTH PICK COMES OUT CLEAN) IN 325F OVEN. NOTE: I ADD AS MANY DATES AND NUTS AS I LIKE AND ALSO ADD CANDIED GLAZED FRUIT FOR FRUIT CAKE.

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FLOUR-LESS CAKE - ELEANORE PUGH

1 CUP FINELY GROUND ALMONDS, BLANCHED
1 CUP FRESH WHITE BREAD CRUMBS, TOASTED
JUICE OF 1/2 LEMON
1 TSP. BAKING POWDER
6 WHOLE EGGS, SEPARATED
GRATED RIND OF 1/2 LEMON
2/3 CUP SUGAR
1 TSP. VANILLA

BOWL #1: BREAD CRUMBS, MOISTENED WITH LEMON JUICE. ADD LEMON RIND AND LET STAND UNTIL COMPLETELY MOIST.
BOWL #2: BEAT EGG WHITES STIFF; ADD 6 YOLKS AND BEAT AGAIN. ADD SUGAR AND VANILLA AND BEAT THOROUGHLY.
MIX NUTS WITH BREAD CRUMBS AND SLOWLY FOLD INTO EGG MIXTURE IN BOWL #2. POUR INTO 2 9-INCH WAX PAPER LINED AND GREASED TINS. BAKE ABOUT 25 - 30 MINUTES AT 375F.

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FRUIT CAKE - EVELYN E. WINE
INEXPENSIVE FRUIT CAKE - PERFECT!

1-1/2 CUPS SEEDED RAISINS
1-1/2 CUPS DATES, CUT
2 CUPS SUGAR
2 CUPS BOILING WATER
5 TBL. SHORTENING
1 CUP MIX CANDIED FRUIT MIX
1 CUP CHOPPED NUTS
3 CUPS SIFTED FLOUR
1 TBL. SODA
2 TBL. CINNAMON
1 TBL. CLOVES
1 TBL. SALT

PLACE THE RAISINS, DATES, SUGAR, WATER AND SHORTENING IN A PAN AND SIMMER GENTLY FOR 20 MINUTES, COOL. SIFT FLOUR ONCE, MEASURE, THEN SIFT FLOUR, SODA, CINNAMON, CLOVES AND SALT TOGETHER. STIR INTO THE COOLED MIX, ADDING THE NUTS AND FRUIT MIX WITH A LITTLE FLOUR LAST. BAKE 1-1/2 HOURS AT 325F.

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FRUIT CAKE WITHOUT COOKING - CLAIRE LUDWICK

PUT INTO A BOWL AND LET STAND UNTIL NEEDED:
1/2 CUP EVAPORATED MILK
16 MARSHMALLOWS, FINELY CUT
3 TBL. ORANGE JUICE OR ALCOHOLIC FLAVORING

PUT INTO A LARGE BOWL:
4 DOZ, 2-1/2" GRAHAM CRACKERS, ROLLED INTO FINE CRUMBS
1/4 TSP. CINNAMON
1/4 TSP. NUTMEG
1/8 TSP. CLOVES
1 CUP RAISINS - 1/2 DARK AND 1/2 LIGHT
1/2 CUP DATES, FINELY CUT
3/4 CUP WALNUTS, BROKEN
1/3 CUP CANDIED PINEAPPLE, CUT) I USE 1/2 JAR OF CANDIED
1/3 CUP CANDIED CHERRIES, CUT) FRUIT AND CHERRIES
2 TBL. CANDIED ORANGE PEEL, FINELY CUT

ADD MILK MIXTURE. MIX WITH SPOON, THEN WITH HANDS TILL CRUMBS ARE MOISTENED. PRESS FIRMLY INTO LOAF PAN LINED WITH WAX PAPER. TOP WITH FRUIT AND NUTS. COVER TIGHTLY. CHILL 2 DAYS BEFORE SLICING. KEEP IN COOL PLACE. MAKE ONE 2-1/2 LB. FRUIT CAKE.

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FRUIT PUDDING CAKE - PEG VASBINDER

1 LARGE CAN FRUIT COCKTAIL, WELL DRAINED
1 CUP FLOUR)
1 CUP SUGAR)
1 TSP. SODA) STIR ALL TOGETHER AND THEN STIR IN THE
1/2 TSP. SALT) DRAINED FRUIT COCKTAIL
1 EGG)

PUT INTO GREASED SQUARE PAN AND OVER TOP SPRINKLE: 1/2 CUP BROWN SUGAR, 1 TSP. CINNAMON, 1/2 CUP NUT. BAKE AT 350F FOR 50 MINUTES. CUT IN SQUARES AND SERVE WITH ICE CREAM.

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JAPANESE FRUIT CAKE - CHARLOTTE PROEHL

1 CUP BUTTER
1-3/4 CUPS SUGAR
1 CUP MILK
3-1/4 CUPS FLOUR
4 EGG YOLKS
3 EGG WHITES
3 TSP. BAKING POWDER
1 TSP. VANILLA

CREAM BUTTER, ADD SUGAR GRADUALLY AND CREAM. ADD WELL BEATEN EGG YOLKS. MIX AND SIFT DRY INGREDIENTS. ADD DRY INGREDIENTS ALTERMATELY WITH MILK TO BUTTER AND SUGAR MIXTURE. ADD VANILLA. FOLD IN STIFFLY BEATEN EGG WHITES. DIVIDE BATTER IN HALF. TO ONE-HALF, ADD:

1/2 CUP RAISINS
1 OUNCE WINE
1/2 TSP. ALLSPICE
1/2 TSP. CINNAMON
1/2 TSP. NUTMEG

ONE BATTER IS LEFT PLAIN. BAKE BATTERS SEPARATELY AT 365F ABOUT 25 MIN.

LAZY DAISY SWEDISH CAKE - LILLIAN WILSON

2 EGGS, WELL BEATEN - ADD 1 CUP SUGAR
SIFT TOGETHER 1 CUP FLOUR WITH 1 TSP. BAKING POWDER AND ADD TO EGG AND SUGAR.
HEAT TO BOILING POINT 1/2 CUP MILK WITH 1 TBL. BUTTER, ADD TO MIXTURE PLUS 1 TSP. VANILLA. BAKE 350F OVEN FOR 20-25 MIN. WHEN BAKED AND COOLED, SPREAD WITH FOLLOWING MIXTURE AND PLACE UNDER BROILER TO BROWN.

10 TBL. BROWN SUGAR
6 TBL. MELTED BUTTER
4 TBL. CREAM
1 CUP SHREDDED COCONUT

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MAYONNAISE CAKE - PAT BEGERT

MOIST CAKE (NO EGGS OR SHORTENING NEEDED)

1/4 CUP CHOCOLATE OR COCOA
1 CUP SUGAR
1/4 TSP. CINNAMON
3/4 CUP MAYONNAISE
1-1/2 CUP FLOUR
1 TSP. BAKING POWDER
1/2 TSP. SODA
1/2 TSP. SALT

MIX TOGETHER CHOCOLATE, SUGAR, CINNAMON AND MAYONNAISE. SIFT DRY INGREDIENTS TOGETHER TWICE. ADD TO CREAMED MIXTURE, STIRRING IN 1 CUP OF BOILING WATER. ADD 1 CUP CHOPPED DATES AND 1 CUP NUTS OR RAISINS, 1 TSP. VANILLA. MIX TOGETHER FOR ABOUT 2 MIN. THEN PUT IN FLOURED LOAF PAN AND BAKE FOR 45 MIN. TO 1 HOUR. THIS MAY BE MADE INTO A LOAF PAN OR LAYER PAN. BY OMITTING THE NUTS IT MAKES A NICE DEVIL FOOD TYPE CAKE.

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NUTMEG COFFEE CAKE - ELEANORE M. PUGH

2 CUPS SIFTED FLOUR
2 TSP. BAKING POWDER
1 TSP. SODA
1/2 CUP SUGAR
1 TSP. NUTMEG
1/2 TSP. SALT
1 CUP BROWN SUGAR
1/2 CUP SALAD OIL
1/2 CUP CHOPPED NUTS
2 EGGS, BEATEN SLIGHTLY
1 CUP SOUR MILK OR BUTTERMILK
3/4 CUP SEEDLESS RAISINS (OPTIONAL)

SIFT FLOUR AND ADD BAKING POWDER, SODA, SUGAR, NUTMEG, SALT AND BROWN SUGAR. MIX WELL AND ADD SALAD OIL AND MIX AGAIN. MEASURE OUT 1/2 CUP OF THIS MIXTURE, ADD NUTS AND RESERVE FOR TOPPING. TO REMAINDER OF MIXTURE ADD COMBINED EGGS AND MILK AND BEAT UNTIL WELL BLENDED. STIR IN RAISINS. PUT INTO GREASED, SHALLOW BAKING PAN AND PUT ON TOPPING MIXTURE. BAKE IN HOT OVEN (450F) FOR 10 MINUTES THEN BAKE ABOUT 30 MIN. LONGER AT 350F.

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ORANGE DATE CAKE - MARGARET SMITH

2 CUPS CAKE FLOUR
1 CUP SUGAR
1 TSP. BAKING SODA
1/2 CUP CHOPPED DATES
2/3 CUP BUTTERMILK OR SOUR MILK
1 CUP MELTED BUTTER (1/2 LB) (NO SUBSTITUTE)
2 EGGS

SIFT DRY INGREDIENTS TOGETHER. COMBINE LIQUIDS AND ADD TO DRY MIXTURE. BAKE IN 350F OVEN - 35 TO 40 MINUTES.

SAUCE: JUICE OF 1 ORANGE
RIND OF 1 ORANGE
1/2 CUP SUGAR

MIX AND POUR OVER CAKE WHILE STILL HOT.

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OLD ENGLISH FRUIT CAKE - WANDA OLDS

2 CUPS BROWN SUGAR
1 CUP MOLASSES
1 CUP SHORTENING (HEAPING)
6 EGGS
2 TSP. CINNAMON
FLOUR TO MAKE A STIFF BATTER
1 TSP. CLOVES
1 TSP. NUTMEG
1 CUP FLUID COFFEE
1/2 TSP. SODA
2 TSP. BAKING POWDER

MIX IN THE USUAL WAY - BAKE IN SLOW OVEN 1-1/4 HOURS. COOL AND CRUMBLE CAKE AND ADD;

1/2 CUP CHOPPED RAISINS
2 CUPS NUT MEATS
1 CUP CURRANTS
1 LARGE CUP DARK JELLY
1 PKG. FRUIT MIX

MIX WELL AND MOLD IN PANS OR COVERED DISHES. LET STAND IN REFRIGERATOR SEVERAL DAYS. WILL KEEP MONTHS IN REFRIGERATOR, KEEP COVERED. CAKE IS LARGE - BAKE IN LARGE PAN.

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PUMPKIN CAKE - DOROTHY CHAFFIN

2-1/4 CUPS CAKE FLOUR
3 TSP. BAKING POWDER
1/2 TSP. SALT
1/4 TSP. SODA
1-1/2 TSP. CINNAMON
1/2 TSP. GINGER
1/2 TSP. ALLSPICE
1/2 CUP BUTTER OR SHORTENING
1 CUP FIRMLY PACKED BROWN SUGAR
1/2 CUP GRANULATED SUGAR
1 EGG AND 2 EGG YOLKS, UNBEATEN
3/4 CUP BUTTERMILK OR SOUR MILK
3/4 CUP CANNED PUMPKIN
1/2 CUP CHOPPED WALNUT MEATS

MEASURE SIFTED FLOUR, ADD BAKING POWDER, SALT, SODA AND SPICES. SIFT TOGETHER THREE TIMES. CREAM BUTTER, ADD SUGARS GRADUALLY AND CREAM WELL. ADD EGG AND YOLKS, ONE AT A TIME, BEATING UNTIL LIGHT. ADD FLOUR ALTERNATELY WITH BUTTERMILK, BEATING UNTIL SMOOTH. ADD PUMPKIN AND NUTS; MIX WELL. BAKE IN TWO 8-INCH LAYER PANS IN 350F OVEN FOR 30 TO 35 MINUTES. COOL. FROST WITH FLUFFY FROSTING OR CARAMEL.

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PECAN BOURBON CAKE - ERLINE DAVIS

1 LB. SHELLED PECANS
1/2 CUP BUTTER
3 EGGS, SEPARATED
1-1/2 CUP FLOUR
1 TSP. BAKING POWDER
1 CUP PLUS 2 TBL. SUGAR
1/2 LB. SEEDED RAISINS
2 TSP. FRESHLY GRATED NUTMEG
1/2 CUP (4-OZ) BOTTLED-IN-BOND KENTUCKY BOURBON WHISKEY
JUMBO PECAN HALVES AND CANDIED CHERRIES FOR DECORATING TOP OF CAKE

BREAK OF CHOP PECANS COARSELY; CUT RAISINS IN HALF AND SET ASIDE. MEASURE SIFTED FLOUR, THEN SIFT TWICE MORE. TAKE 1/2 CUP FLOUR AND MIX WITH NUTS AND RAISINS. TO THE REST OF FLOUR ADD BAKING POWDER AND SIFT AGAIN. CREAM BUTTER AND SUGAR. ADD YOLKS OF EGGS, ONE AT A TIME, BEATING UNTIL SMOOTH. SOAK NUTMEG IN WHISKEY FOR 10 MINUTES; THEN ADD TO BUTTER MIXTURE, ALTERNATING WITH THE FLOUR AND BEATING AS THE BATTER IS BEING BLENDED. WHEN IT IS FINISHED IT LOOKS AND TASTES A GREAT DEAL LIKE EGG-NOG. SLOWLY FOLD THE RAISINS AND NUTS INTO BATTER. LAST OF ALL FOLD IN EGG WHITES, STIFFLY BEATEN WITH A FEW GRAINS OF SALT. GREASE A METAL TUBE PAN. LINE IT WITH BROWN PAPER GREASED ON BOTH SIDES. FILL PAN AND LET IT STAND FOR 10 MIN. DECORATE THE TOP OF CAKE. PUT INTO WARM - 325F OVEN. LET REMAIN 1-1/4 HOURS. LET STAND IN PAN AFTER COOKED, FOR 30 MINUTES BEFORE TURNING OUT.

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PUMPKIN CUPCAKES - MARGIE SCHUBAUER

1 CUP FLOUR, SIFTED
1 TSP. BAKING POWDER
1/2 TSP. CINNAMON
1/4 TSP. NUTMEG
DASH OF CLOVES
1/4 CUP SHORTENING
2/3 CUP SUGAR
1 EGG
1/2 CUP PUMPKIN
1 TBL. MILK

MIX INGREDIENTS IN ORDER GIVEN AND BAKE IN 350F OVEN FOR 25 MIN. OR TILL DONE WHEN TESTED. THIS CAN BE MADE WITH A PACKAGE OF SPICE MIX AND THE APPLESAUCE RECIPE, USING PUMPKIN INSTEAD. A PLAIN BUTTER AND POWDERED SUGAR FROSTING WITH RAISINS IS GOOD.

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SODA POP CAKE - RUTH STELLA

1 CUP SHORTENING
2-1/2 CUPS SUGAR
1/2 TSP. SALT
1 TSP. VANILLA
4 CUPS CAKE FLOUR
4 TSP. BAKING POWDER

ADD ALTERNATELY WITH 12-OZ. SODA POP (ANY FLAVOR) TO CREAMED MIXTURE. FOLD IN 6 EGG WHITES - BEATEN STIFFLY WITH 1/4 TSP. CREAM OF TARTAR. BAKE IN 350F OVEN. BAKE AS ANY WHITE CAKE, MEASUREMENT MAKES LARGE BIRTHDAY SIZE CAKE. ABOUT 45 MINUTES.

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SOUR CREAM CAKE - RHETA WILLES

2 EGGS, BEATEN WELL
1 CUP SOUR CREAM
1/2 TSP. SODA IN CREAM
1 CUP BROWN SUGAR
1 TSP. BAKING POWDER
1 CUP FLOUR

BAKE IN LOAF PAN, 350F OVEN.

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SPICE CAKE - CLAIRE LUDWICK

1-1/2 CUPS BROWN SUGAR
1 CUP SHORTENING
1 CUP SOUR MILK
2 EGGS
1 TSP. VANILLA
1 TSP. SODA
1 TSP. CLOVES
1 TSP. CINNAMON
1 TSP. NUTMEG
2 CUPS FLOUR

CREAM SUGAR, SHORTENING. BEAT IN EGGS. MIX DRY INGREDIENTS AND ADD ALTERNATELY WITH SOUR MILK. ADD DATES, NUTS, IF YOU WISH. BAKE IN 350F OVEN.

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STRAWBERRY BLITZ MERINGUE CAKE - MYRTLE AUSTIN

PART 1: CREAM 1/2 CUP BUTTER, 1/2 CUP SUGAR, ADD 4 BEATEN EGG YOLKS

PART 11: SIFT 2/3 CUP PASTRY FLOUR, SALT, 1 TSP. BAKING POWDER TOGETHER, ADD ALTERNATELY WITH 1/4 CUP MILK TO PART 1. POUR INTO TWO CAKE PANS AND PLACE IN ICE BOX TILL MERINGUE IS PREPARED

4 EGG WHITES BEATEN VERY STIFF, ADD 1 CUP SUGAR, 1/4 TSP. SALT GRADUALLY, BEATING ALL THE TIME, 1/2 TSP. LEMON JUICE NECESSARY, THE 1 TSP. VANILLA. THE MERINGUE IS PLACED ON TOP OF CAKE BATTER, BAKED 20 MINUTES AT 375F. SERVE CAKE COLD WITH FILLING OF WHIPPED SWEETENED CREAM MIXED WITH ONE QUART OF BERRIES. CAKE IS SERVED WITH MERINGUE SIDE DOWN, THEN THE FILLING, THEN OTHER CAKE WITH MERINGUE SIDE UP. WILL SERVE 8 TO 10 PEOPLE.

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T.V. APPLESAUCE CAKE - PAT BEGERT

2 CUPS FLOUR
1 TBL. CORNSTARCH
1-1/2 CUPS SUGAR
1 CUP APPLESAUCE
2 TSP. CINNAMON
1/2 TSP. NUTMEG
1/2 TSP. CLOVES
3 TBL. COCOA
1 TSP. VANILLA
1/2 CUP MELTED BUTTER
1/2 CUP NUTS OR RAISINS, OR BOTH

MIX IN ONE BOWL AND BEAT WELL, ADD NUTS LAST. PLACE IN LOAF PAN AND BAKE FOR 45 MINUTES AT 350F.

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WHITE FRUIT CAKE - NEVA HURLBUT

1 LB. EACH: CANDIED CHERRIES, SEEDED RAISINS, SEEDLESS RAISINS, CANDIED PINEAPPLE IN RED, GREEN AND WHITE FINGERS
1/2 LB. CITRON
1/4 LB. ORANGE PEEL
1/4 LB. LEMON PEEL
2 CUPS BRANDY OR RUM
1 LB. BUTTER
1-1/4 LB. SUGAR (2-1/4 CUPS TO 1 LB. SUGAR)
1 DOZEN EGGS
1-1/4 LB. FLOUR (4 CUPS SIFTED TO 1 LB. FLOUR)
1 TSP. BAKING POWDER
1 TSP. EACH: CINNAMON, CLOVES, NUTMEG AND MACE
1 LB. EACH: BLANCHED ALMONDS, HAZELNUTS AND PECAN HALVES
1/2 LB. BRAZIL NUTS

1. PREPARE FRUIT DAY BEFORE BAKING CAKES. CUT CHERRIES AND SEEDED RAISINS IN HALF. CUT PINEAPPLE, CITRON, ORANGE PEEL AND LEMON PEEL IN LONG THIN STRIPS, NOT TOO WIDE. PLACE FRUIT IN BOWL AND ADD BRANDY OR RUM, TURNING FRUIT OCCASIONALLY SO MOST OF LIQUOR IS ABSORBED.
2. TO MAKE CAKES: CREAM BUTTER UNTIL SOFT; ADD SUGAR GRADUALLY, BEATING UNTIL MIXTURE IS LIGHT AND FLUFFY. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH EGG IS ADDED.
3. MIX FLOUR, BAKING POWDER AND SPICES AND SIFT TOGETHER 3 TIMES.
4. SPLIT THE BLANCHED ALMONDS AND HAZELNUTS AND QUARTER BRAZIL NUTS. ADD NUTMEATS TO FRUIT MIXTURE.
5. DUST SOME OF FLOUR MIXTURE OVER THE FRUIT AND NUTS AND MIX WELL. REPEAT DUSTING PROCESS UNTIL ALL FLOUR IS USED.
6. ADD BUTTER, SUGAR, EGG MIXTURE AND MIX THOROUGHLY.
7. LINE LOAF TINS WITH HEAVY BROWN PAPER THAT HAS BEEN WELL OILED OR GREASED. FILL PANS 2/3 FULL.
8. PREHEAT OVEN TO 300F. BAKE CAKES 2 TO 3 HOURS DEPENDING ON SIZE OF LOAVES. REDUCE HEAT TO 250F THE LAST HOUR. TO TEST FOR DONENESS THRUST WIRE CAKE TESTER OR TOOTHPICK INTO CENTER OF CAKE. IF DONE, NO BATTER WILL ADHERE TO TESTER. SET CAKES ASIDE TO COOL OVERNIGHT.
9. SATURATE WHITE CLOTHS IN RUM OR BRANDY UNTIL MOIST BUT NOT DRIPPING. WRAP CAKES IN CLOTH, THEN IN PAPER, AND THEN IN WAX PAPER. SEAL WITH TAPE. STORE UNTIL READY FOR USE AND DECORATE THEN WITH ALMONDS, CHERRIES ETC.

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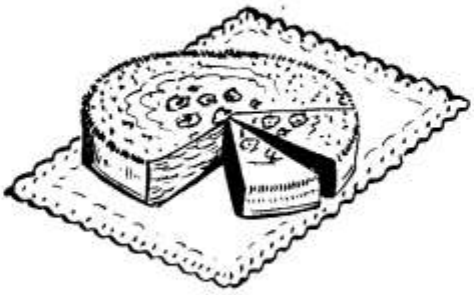

FROSTING AND FILLINGS

CARAMEL CAKE ICING - KAY ZIMMERMAN

COMBINE 1 LB. POWDERED SUGAR
1/4 LB. MARGARINE
2 TBL. MAPLE FLAVORING - UNTIL CREAMY. SPREAD ON CAKE.

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CREAM CHEESE ICING - JANE BENNETT

PUT INTO SMALL MIXER BOWL: 1 3-OZ. PKG. CREAM CHEESE, SOFT
1/4 CUP TOP MILK OR CREAM
BEAT ON NO. 2 SPEED UNTIL BLENDED, ADD:
2-1/2 CUPS OR 1 BOX SIFTED CONFECTIONERS SUGAR
1 TSP. VANILLA
BEAT ON NO. 2 SPEED UNTIL BLENDED, THEN BEAT ON NO. 6 SPEED UNTIL FLUFFY - ABOUT 2 MINUTES. MAKES ENOUGH FOR ONE MEDIUM-SIZED CAKE.

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CREAMY FUDGE FROSTING - KIM GUNNELL

1 CUP SUGAR
1 SQ. CHOCOLATE
1/4 CUP BUTTER
1/4 CUP MILK

HEAT SLOWLY SO CHOCOLATE WILL MELT EASILY AND BOIL ONE MINUTE ONLY (ROLLING BOIL). LET STAND UNTIL COOL. BEAT TO SPREADING CONSISTENCY.

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QUICK CARAMEL FROSTING - KIM GUNNELL

1 CUP BROWN SUGAR
1/2 CUP WHITE SUGAR
1/3 CUP MILK
2 TBL. VEGETABLE SHORTENING
2 TBL. BUTTER
1 TBL. CORN SYRUP
1/4 TSP. SALT

BRING TO FULL ROLLING BOIL AND BOIL FOR 1 MINUTES. REMOVE FROM HEAT. COOL AND ADD 1 TSP. VANILLA. BEAT UNTIL OF SPREADING CONSISTENCY.

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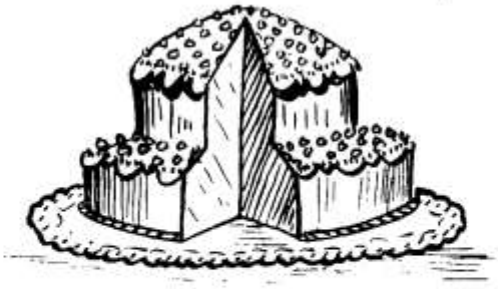

FROSTING (LIKE WHIPPING CREAM) - SANDY RENNE'

1 CUP LUKEWARM MILK) COOK, STIRRING CONSTANTLY UNTIL THICK,
6 TBL. FLOUR) LIKE PASTE - COOL

1 CUP SUGAR)
1/2 CUP SHORTENING (CRISCO)) CREAM AND ADD TO ABOVE PASTE
1/2 CUP BUTTER) AND BEAT WITH ELECTRIC BEATER
UNTIL LIKE WHIPPING CREAM.
ADD 1 TSP. VANILLA. KEEP CAKE IN REFRIGERATOR AFTER FROSTING.
EXCELLANT TO FREEZE.

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ORANGE TOPPING - CLAIRE VARNER

BOIL TOGETHER UNTIL THICK - JUICE OF 1 LARGE ORANGE
1/2 CUP SUGAR
ADD: 2 EGG YOLKS
COOK UNTIL THICK. COOL. FOLD IN 1 CUP WHIPPED CREAM. SPREAD ON CAKE.

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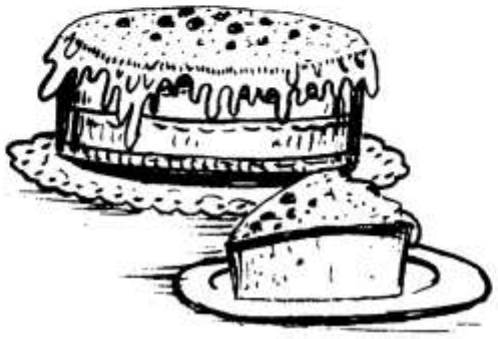
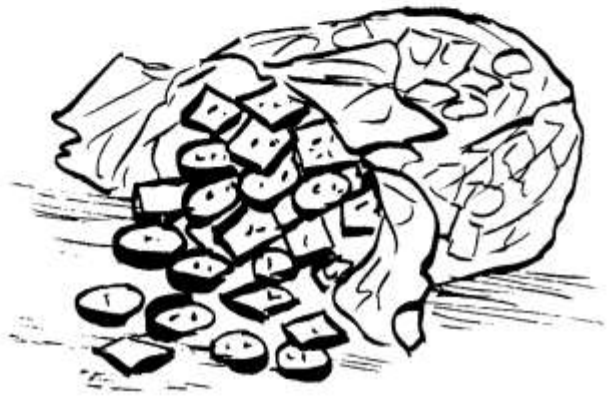


CANDY



APLETS

2 CUPS SUGAR)
3/4 CUP APPLE JUICE) BOIL 20 MINUTES

2 TBL. GELATIN)
1/2 CUP WATER) LET STAND 5 MINUTES, ADD TO FIRST MIXTURE WITH:
1/2 CUP WALNUTS
1-1/2 TBL. LEMON JUICE

POUR IN PAN RINSED IN COLD WATER TO 1". LET STAND UNTIL FIRM - OVERNIGHT. PUT OUT ON BOARD COVERED WITH POWDERED SUGAR AND CORNSTARCH. CUT INTO SQUARES.

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DIVINITY

3 CUPS SUGAR
3/4 CUP CORN SYRUP
1-1/2 CUPS BOILING WATER
2 EGG WHITES, BEATEN
PINCH CREAM TARTAR
1 CUP NUTS

COOK SUGAR, WATER AND SYRUP UNTIL MIXTURE HAIRS. BEAT EGG WHITES STIFF, ADD CREAM TARTAR. SLOWLY POUR SYRUP OVER EGG WHITES, BEATING CONSTANTLY. ADD 1 TSP. VANILLA AND BEAT UNTIL IT HOLDS ITS SHAPE. ADD NUTS. DROP FROM TSP. ON WAXED PAPER OR SPREAD IN GREASED PAN.

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FUDGE

MELT 2 TBL. BUTTER, THEN ADD 2 TBL. COCOA AND BLEND. ADD 3/4 CUP MILK (OR CREAM) AND COOK UNTIL PUDDING STAGE. ADD 2 CUPS SUGAR AND STIR ONLY UNTIL BLENDED, THEN COOK SLOWLY UNTIL SOFT-BALL STAGE. COOL TO LUKEWARM, ADD 1 TSP. VANILLA. BEAT UNTIL IT LOSES ITS GLOSS. ADD 1 CUP NUTS.

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MEXICAN CREAMS

MELT 1/2 CUP SUGAR OVER LOW HEAT UNTIL CLEAR, THEN ADD 1 CUP BOILING MILK (OR CREAM) AND LET BOIL SLOWLY UNTIL ALL SYRUP HAS DISSOLVED. ADD 2-1/2 CUPS SUGAR AND STIR ONLY UNTIL SUGAR IS DISSOLVED. BOIL SLOWLY UNTIL SOFT-BALL STAGE. ADD BUTTER AND COOK TO LUKEWARM. ADD 1 TSP. VANILLA AND BEAT UNTIL MIXTURE HOLDS ITS SHAPE. ADD NUTS IF DESIRED.

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MILLION DOLLAR FUDGE - JACKIE MURFF

PUT INTO SAUCEPAN: - - - - - - 2-1/4 CUPS SUGAR
7/8 CUP EVAPORATED MILK
(1/2 TALL CAN)
PINCH OF SALT

COOK, STIRRING CONSTANTLY TO THE SOFT-BALL STAGE. THEN POUR HOT MIXTURE INTO BOWL CONTAINING:

1 PKG. CHOCOLATE CHIPS
1 CUP MARSHMALLOW CREAM
1 TSP. VANILLA

BEAT WELL, THEN ADD 2 CUPS CHOPPED PECANS. CONTINUE BEATING UNTIL CANDY CAN BE DROPPED ON GREASED WAXED PAPER.

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PEANUT CANDY

1 CUP WHITE SUGAR
1/2 CUP CORN SIRUP
1/2 CUP WATER
1/2 TSP. SALT
2 CUPS UNROASTED JUMBO REDSKIN PEANUTS

PLACE SUGAR, SIRUP, WATER AND SALT IN COOKER SET TO 290F. STIR UNTIL SUGAR IS COMPLETELY DISSOLVED THEN BRING TO BOIL. ADD PEANUTS AND STIR CONSTANTLY UNTIL LIGHT GOES OUT. POUR INTO BUTTERED PAN. COOL AND BREAK INTO PIECES. CAN ALSO BE BOILED IN REGULAR SAUCEPAN - BOIL TO BRITTLE STAGE.

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PENOCHE

1-1/2 CUPS BROWN SUGAR
1-1/2 CUPS WHITE SUGAR
2/3 CUP MILK
1 TBL. BUTTER

COMBINE ALL INGREDIENTS AND COOK UNTIL SOFT-BALL STAGE. REMOVE FROM STOVE, ADD BUTTER AND COOL TO LUKEWARM. ADD 1 TSP. VANILLA AND BEAT UNTIL MIXTURE HOLDS ITS SHAPE. ADD NUTS IF DESIRED.

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SOUR CREAM CANDY

3 CUPS BROWN SUGAR
1 CUP SOUR CREAM
2 TBL. CORN SIRUP
1/4 TSP. SALT
1/2 CUP NUTS

PLACE SUGAR, CREAM, SIRUP AND SALT IN COOKER (DEEP FRYER) SET AT 230F. STIR UNTIL SUGAR DISSOLVES, THEN BRING TO BOIL. CONTINUE COOKING WITHOUT STIRRING UNTIL LIGHT GOES OUT. POUR INTO BOWL AND COOL. WHEN LUKEWARM BEAT UNTIL MIXTURE BEGINS TO LOSE ITS GLOSS. ADD NUTS AND QUICKLY SPREAD ON WAX PAPER. KNEAD UNTIL SMOOTH. SHAPE INTO ROLLS AND SLICE OR CUT INTO SQUARES. CAN ALSO BE COOKED IN ORDINARY SAUCEPAN AND COOKED UNTIL SOFT-BALL.

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CASSEROLES

CALIFORNIA SEAFOOD CASSEROLE - LYNN FORTIER
(AVACADO BAKED ON DELICTOUS SEAFOOD)

1/3 CUP BUTTER OR MARGARINE
1/3 CUP ALL-PURPOSE FLOUR
2 TSP. PREPARED MUSTARD
1 TBL. GRATED ONION
1 TBL. WORCESTERSHIRE SAUCE
1/2 TSP. PAPRIKA
1/2 TSP. SALT
DASH OF RED PEPPER
3 CUPS MILK
1 6-OZ. PKG. GRUYERE CHEESE, CUBED
1/2 CUP SLIVERED RIPE OLIVES
1 6-1/2-OZ. CAN CRABMEAT
1 6-OZ. CAN LOBSTER
1 LB. FRESH OR FROZEN SHRIMP, COOKED, CLEANED OR 1-3/4 CUPS CANNED
1 MEDIUM AVACADO
1 TBL. LEMON JUICE

AHEAD OF TIME STEPS: MELT BUTTER IN A SAUCEPAN OVER LOW HEAT. BLEND IN NEXT 7 INGREDIENTS. STIR IN MILK; COOK UNTIL THICKENED. STIRRING CONSTANTLY. ADD CHEESE; STIR UNTIL MELTED. REMOVE FROM HEAT. BLEND IN OLIVES, SEAFOOD. POUR INTO A 2-QUART CASSEROLE. COVER. STORE IN REFRIGERATOR.
30 MINUTES BEFORE SERVING, UNCOVER CASSEROLE. BAKE IN MODERATE OVEN, 350F, 25 MINUTES UNTIL BUBBLY. PEEL AVACADO, SLICE AND PLACE ON TOP OF CASSEROLE. BRUSH WITH LEMON JUICE. CONTINUE BAKING 5 MINUTES. SERVES 6.

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CHICKEN IN CASSEROLE - ALICE CLARKE

SHAKE CHICKEN (BREAST, THIGHS, ETC.) IN BAG OF FLOUR. BROWN SLOWLY, THEN PLACE IN GREASED CASSEROLE. ADD SALT, MSG AND PAPRIKA. SAUTE GREEN ONIONS, INCLUDING TOPS, IN BUTTER. PLACE OVER CHICKEN TOGETHER WITH MUSHROOMS, EITHER CANNED OR DRIED WHICH HAVE BEEN SOAKED, AND CHOPPED PARSLEY. WHEN READY TO BAKE ADD SHERRY WINE - APPROXIMATELY 1/2 CUP FOR EACH 6-8 PIECES OF CHICKEN. COVER AND BAKE IN 325F OVEN FOR 1 TO 1-1/2 HOURS.

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ITALIAN NOODLE CASSEROLE - ETHEL TURNER

MEAT MIXTURE: BROWN 1 LB. GROUND BEEF, OR PORK OR ITALIAN SAUSAGE IN 1 TBL. SALAD OIL. ADD 1 CLOVE GARLIC, MINCED, 1 TBL. PARSLEY FLAKES, 1 TBL. BASIL, 2 TSP. SALT, 1 NO. 2 CAN (2-1/2 CUPS) TOMATOES AND ONE 6-OZ. CAN (2/3 CUP) TOMATO PASTE. SIMMER UNCOVERED, TILL THICK, ABOUT 1 HOUR, STIRRING OCCASIONALL
CHEESE MIXTURE: COMBINE TWO 12-OZ. CARTONS (3 CUPS) LARGE-CURD CREAM-STYLE COTTAGE CHEESE, 2 BEATEN EGGS, 2 TSP. SALT, 1/2 TSP. PEPPER, 2 TBL. PARSLEY FLAKES AND 1/2 CUP GRATED PARMESAN CHEESE
NOODLES: COOK ONE 10-OZ. PACKAGE WIDE NOODLES IN BOILING SALTED WATER TILL TENDER - DRAIN - RINSE IN COLD WATER.
TO COMBINE CASSEROLE: HAVE 1 POUND MOZZERELLA OR AMERICAN CHEES SLICED VERY THIN. PLACE HALF THE NOODLES IN 13X9X2-INCH BAKING DISH; SPREAD HALF THE CHEESE MIXTURE OVER; ADD HALF THE CHEESE AND HALF THE MEAT MIXTURE. REPEAT LAYERS. BAKE IN MODERATE OVE 375F - 30 MINUTES. MAKES 12 SERVINGS.

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LEFT-OVER FLOURISH - ETHEL SOIKE

1-1/2 CUPS COOKED RICE
1 BEATEN EGG
3 TBL. GRATED NIPPY CHEESE
1 TBL. MINCED ONION
1 TBL. MINCED GREEN PEPPER
2 TBL. FAT
2-1/2 CUPS CHOPPED LEFT-OVER PORK OR BEEF
1 CUP LEFT-OVER GRAVY OR MEDIUM WHITE SAUCE
1/4 TSP. CHILI POWDER
1 TBL. CHILI SAUCE
1/2 CUP CORN FLAKES, CRUMBLED AND BUTTERED

COMBINE SALT, PEPPER, RICE, CHEESE AND EGG TOGETHER. COOK MEAT, ONION AND GREEN PEPPER TOGETHER IN FAT. ADD GRAVY, CHILI POWDER SALT AND CHILI SAUCE. MIX WELL. ALTERNATE MEAT AND RICE MIXTURE IN GREASED BAKING DISH AND TOP WITH CRUMBS. BAKE IN A MODERATE OVEN 35 MINUTES.

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MACARONI RING - CHARLOTTE PROEHL

COOK 3/4 CUP MACARONI IN BOILING, SALTED WATER UNTIL TENDER, DRAIN, RINSE WITH COLD WATER, DRAIN.
POUR 1 CUP MILK OVER 1 CUP SOFT BREAD CRUMBS, ADD:
1/4 CUP MELTED BUTTER
1 TSP. SALT
1 TSP. MINCED ONION
2 TBL. MINCED GREEN PEPPER

MIX ALL WITH MACARONI. BEAT 3 EGGS WELL, FOLD INTO MIXTURE. POUR INTO WELL GREASED RING. BAKE AT 325F FOR 45 MIN. OR UNTIL FIRM TO TOUCH. REMOVE TO SERVING DISH. ARRANGE VEGETABLES AROUN OUTSIDE. INSIDE MAY BE FILLED WITH CREAMED CHICKEN, TUNA ETC.

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NOODLE RING WITH WHIPPED CREAM - NANCY KIST

2 CUPS FINE NOODLES
4 EGG YOLKS
1/4 TSP. PAPRIKA
1/2 CUP MELTED BUTTER
4 EGG WHITES
1/4 TSP. SALT
1 CUP HEAVY CREAM

USE A 9-INCH RING. FOR SERVING 5 TAKE HALF THE RECIPE AND USE A 7-INCH RING.
COOK NOODLES, DRAIN AND POUR OVER THE NOODLES, THE BEATEN EGGS, PAPRIKA AND MELTED BUTTER. WHIP UNTIL STIFF; EGG WHITES AND SALT. BEAT THE CREAM, SWEET OR SOUR. FOLD THE EGG WHITES AND CREAM LIGHTLY INTO THE NOODLE MIXTURE. FILL A WELL-GREASED RING. PLACE IT IN A PAN OF HOT WATER. BAKE AT 350F UNTIL FIRM OR ABOUT 1 HOUR OR MORE. INVERT THE RING AND FILL IT WITH: GREEN PEAS, OR CREAM FOOD. SWEETBREADS, FISH ETC.

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SCALLOPED CHICKEN - PAT JACKSON

BOIL A 5-LB. CHICKEN WITH A CARROT, ONION, 2 TSP. SALT, 2 QUARTS WATER UNTIL TENDER. COOL. REMOVE MEAT AND SKIN FROM BONES. CHOP OR GRIND SKIN AND GIBLETS.
STUFFING: CRUMBLE 1-1/2 LOAVES DRY BREAD. MELT 1/2 CUP BUTTER OR OLEO, ADD 6 SPRIGS PARSLEY, 6 SCALLIONS OR 1 ONION, 2 STALKS CELERY, ALL CHOPPED. COOK UNTIL TENDER. MIX WITH CRUMBS USING FORK. TOSS LIGHTLY. ADD GIBLETS, 1 TSP. SALT, 1 TSP. POULTRY SEASONING AND 6 TBL. CHICKEN BROTH.
SAUCE: SKIM FAT AND HEAT 1 CUP IN PAN. HEAT 4 CUPS BROTH AND 1 CUP MILK SEPARATELY. DO NOT BOIL. ADD 1 CUP FLOUR TO FAT AND BLEND. ADD BROTH AND MILK AND 2 TSP. SALT, COOK UNTIL THICK STIRRING CONSTANTLY. BEAT 4 EGGS SLIGHTLY, ADD A LITTLE TO SAUCE, THEN ADD ALL TO THE SAUCE. COOK FOR 3 OR 4 MINUTES. REMOVE FROM HEAT, ADD CHICKEN SKIN. GREASE CASSEROLE. PLACE STUFFING IN BOTTOM, ADD 1/2 SAUCE, CHICKEN MEAT, ADD REMAINING SAUCE. SPRINKLE TOP WITH 1 CUP DRY BREAD CRUMBS MIXED WITH 4 TBL. MELTED BUTTER. BAKE AT 375F FOR 20 MINUTES OR UNTIL HOT. SERVES 12.

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TALLERENE - CLAIRE VARNER

2 HEAPING CUPS (MEDIUM OR BROAD) UNCOOKED NOODLES, BROKEN
1 LB. GROUND ROUND OR CHUCK
1 CAN CAMPBELL'S TOMATO SOUP
1 CAN WHOLE KERNEL CORN
2 TBL. BUTTER OR OLEO
1 CUP CHOPPED RIPE OLIVES
1 CUP GRATED AMERICAN CHEESE
2 MED. SIZED ONION, CHOPPED
1 CUP WATER

MINCE, FRY ONIONS IN BUTTER UNTIL BROWN. ADD MEAT AND COOK UNTIL WELL BROWNED AND SEPARATED INTO LITTLE CHUNKS. ADD TOMATO SOUP AND WATER. ADD BROKEN NOODLES AND COVER AND SIMMER UNTIL TENDER. SALT AND PEPPER TO TASTE. ADD CORN, RIPE OLIVES AND BLEND. PUT HALF IN CASSEROLE AND COVER WITH CHEESE. MAKE SECOND LAYER AND TOP WITH REMAINDER OF CHEESE. BAKE AT 350F FOR 40 MIN. LET STAND IN OVEN WITH HEAT OFF FOR ABOUT 15 MIN. SERVES 6.

TUNA-POTATO SCALLOP - RUBY TABER

1 CAN (7-OZ) TUNA
1 TBL. LEMON JUICE
2 TBL. MINCED PARSLEY
1/2 CUP CHOPPED CELERY
2 CUPS TOASTED BREAD CRUMBS
2 CUPS CUBED COOKED POTATOES
1 CAN CREAM OF CELERY SOUP
1/2 CUP TOP MILK
SALT AND PEPPER
1/4 CUP CRUSHED POTATO CHIPS

COMBINE ALL INGREDIENTS, IN ORDER GIVEN, EXCEPT SEASONINGS AND POTATO CHIPS. MIX LIGHTLY AND SEASON TO TASTE. TURN INTO A GREASED 1-1/2 QT. DEEP CASSEROLE. SPRINKLE POTATO CHIPS OVER TOP AND BAKE IN MODERATE OVEN - 350F - 25 MINUTES. GARNISH WITH PARSLEY OR CHOPPED CHIVES. MAKES 6 SERVINGS.

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TUNA-TOMATO CASSEROLE - ELAINE ROBERTS

1 6-1/2 OZ. CAN TUNA (GRATED)
1/4 CUP CHOPPED ONION
1 TSP. SALT
1/2 CUP RIPE OLIVES, PITTED AND SLICED
1 10-1/2 OZ. CAN TOMATO SOUP
1/2 CUP MILK
1-1/2 CUPS COOKED NOODLES
1/2 CUP GRATED AMERICAN CHEES

COMBINE TUNA, ONION, SALT AND PITTED RIPE OLIVES. ADD SOUP AND MILK. PLACE ONE CUP OF NOODLES IN BOTTOM OF GREASED CASSERO ADD TUNA MIXTURE. COVER WITH REMAINING NOODLES. SPRINKLE WITH CHEESE. BAKE IN 325F OVEN FOR 30 MINUTES. SERVES 6.

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COOKIES

APPLESAUCE BROWNIES - CLAIRE LUDWICK

MELT OVER HOT WATER - - - - 1/2 CUP SHORTENING
2 SQS. UNSWEETENED CHOCOLATE
BLEND IN - - - - 1 CUP SUGAR
2 EGGS, WELL BEATEN
1/2 CUP APPLESAUCE
1 TSP. VANILLA
SIFT TOGETHER AND STIR IN: 1 CUP FLOUR
1/2 TSP. BAKING POWDER
1/4 TSP. SALT
1/4 TSP. SODA

FOLD IN 1/2 CUP NUTS, CHOPPED. USE SQUARE PAN, 9X9X2 INCHES. BAKE 35 TO 40 MIN IN 350F OVEN. WHILE HOT CUT INTO OBLONG PIECES. COOL. SERVE PLAIN OR ROLL IN POWDERED SUGAR.

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APPLESAUCE COOKIES - BETTY ANDREWS

3/4 CUP SHORTENING
1 CUP BROWN SUGAR
1 EGG
1/2 CUP APPLESAUCE
2-1/4 CUP SIFTED FLOUR
1/2 TSP. SODA
1/2 TSP. SALT
1/4 TSP. CINNAMON
1/4 TSP. CLOVES
1/2 CUP NUTS
1 CUP RAISINS

MIX SHORTENING, SUGAR AND EGG. STIR IN APPLESAUCE. SIFT TOGETHER DRY INGREDIENTS AND STIR IN. MIX IN RAISINS AND NUTS. DROP BY TSP. ON COOKY SHEET. BAKE 10 TO 12 MIN. MAKES 4 DOZ. 375F OVEN.

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CARAMEL NUT SLICES - CLAIRE VARNER

1 CUP SOFT SHORTENING - 1/2 OR ALL BUTTER
2 CUPS BROWN SUGAR (PACKED)
2 EGGS
3-1/2 CUPS SIFTED FLOUR
1/2 TSP. SALT
1 TSP. SODA
1 CUP FINELY CHOPPED NUTS

MIX WELL SHORTENING, SUGAR AND EGGS. SIFT TOGETHER FLOUR, SALT AND SODA. STIR IN. ADD NUTS. SHAPE IN 2 ROLLS, 2" ACROSS. CHILL. HEAT OVEN TO 400F. SLICE DOUGH 1/8" THICK. BAKE ON UNGREASED COOKY SHEET.

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CARROT COOKIES - FANNIE BROWN

1 CUP SHORTENING
1 CUP SUGAR
1 CUP FINELY GRATED CARROTS
2 CUPS SIFTED WHOLE WHEAT FLOUR OR PLAIN
1 TSP. VANILLA
1 EGG
2 TSP. BAKING POWDER
2 TSP. GRATED ORANGE RIND
1/4 TSP. SALT

CREAM SUGAR AND SHORTENING, ADD VANILLA AND EGG. BEAT WELL. STIR IN CARROT AND RIND, ADD DRY INGREDIENTS. DROP BY TSP. ON GREASED COOKIE SHEET AND BAKE 10 TO 15 MIN. IN 350F OVEN. TRY AND KEEP THE KIDDIES OUT OF THEM!

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CHINESE ALMOND COOKIES - SARAH HARRIS

2-1/2 CUP SIFTED FLOUR
3/4 CUP GRANULATED SUGAR
1 TSP. BAKING POWDER
3/4 CUP SOFT SHORTENING
1 WHOLE EGG
2 TBL. WATER
1 TSP. ALMOND EXTRACT
1/3 CUP BLANCHED ALMONDS

SIFT FIRST FOUR INGREDIENTS. MIX SHORTENING AND EGG TILL CREAMY. ADD WATER AND EXTRACT. MIX, GRADUALLY ADD FLOUR MIXTURE STIRRING WITH FORK TILL MIXTURE DRAWS AWAY FROM BOWL. KNEAD TO BLEND. FORM DOUGH INTO 1" BALLS, FLATTEN TO 1/4". PRESS ALMOND IN CENTER. BAKE GOLDEN. FOR GLOSSINESS BEAT 1 EGG YOLK AND 1 TBL WATER AND BRUSH TOP OF EACH BEFORE BAKING.

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CHOCOLATE FROSTED COOKIES - JACQUE LAW

MIX 1 CUP BROWN SUGAR WITH 1/2 CUP MELTED SHORTENING. BEAT IN 1 EGG. STIR 1/2 TSP. SODA IN 1/2 CUP MILK. ADD ALTERNATELY WITH 1-1/2 CUPS SIFTED FLOUR. STIR IN 2 SQS. MELTED BAKING CHOCOLATE AND 1 TSP. VANILLA. ADD 1 CUP CHOPPED WALNUTS. DROP FROM TEASPOON IN GREASED COOKY SHEET - BAKE ABOUT 10 MIN. AT 350F.

ICING: MIX WELL 1 WHOLE EGG, 3 CUPS POWDERED SUGAR, 2 SQS. MELTED BAKING CHOCOLATE. DO NOT COVER ICING, FROST COOKIES WHILE WARM.

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CHOCOLATE KISSES - CELE BRADLEY

3 EGG WHITES
1 CUP SUGAR
1 PKG. CHOCOLATE CHIPS
1 CUP CHOPPED NUTS
1 TSP. VANILLA

BEAT EGG WHITES UNTIL STIFF, GRADUALLY ADD 1 CUP SUGAR, CONTINUE BEATING UNTIL THOROUGHLY BLENDED. ADD VANILLA, CHOCOLATE CHIPS AND NUTS. BAKE ON GREASED SHEET AT 325F - 30 TO 40 MINS.

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CHOCOLATE MERINGUE COOKIES - JUDY SPENCE

2 CUPS SIFTED CONFECTIONERS SUGAR
1 TBL. FLOUR
1/4 TSP. SALT
3 EGG WHITES
2 OR 3 SQS. BAKER'S UNSWEETENED CHOCOLATE, MELTED AND COOLED
3/4 CUP BAKER'S SHREDDED COCONUT
1 TSP. VANILLA

SIFT TOGETHER SUGAR, FLOUR AND SALT. BEAT EGG WHITES UNTIL STIFF. ADD SUGAR MIXTURE, TWO TBL. AT A TIME, BEAT AFTER EACH ADDITION UNTIL BLENDED. FOLD IN CHOCOLATE, COCONUT AND VANILLA. DROP FROM TSP. ON LIGHTLY GREASED BAKING SHEET. BAKE IN 375F OVEN ABOUT 10 MIN. FOR BEST RESULTS, START COOKIES ON LOWER SHELF OF OVEN AND MOVE TO UPPER SHELF AFTER 5 MIN. TO COMPLETE COOKING. REMOVE FROM BAKING SHEET IMMEDIATELY USING SPATULA. COOL, STORE IN AIR-TIGHT CONTAINER. MAKES ABOUT 2-1/2 DOZEN, 2-1/2" COOKIES.

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DATE BARS - SARAH HARRIS

1 CUP DATES, CHOPPED
1 CUP CONFECTIONERS SUGAR
1 TBL. MELTED CRISCO
1/4 CUP SIFTED FLOUR
1 CUP NUTS, CHOPPED (WALNUTS OR PECANS)
2 EGGS
1 TBL. LEMON JUICE
1/2 TSP. SALT

BLEND DATES AND NUTS WITH SUGAR AND BEATEN EGGS. ADD MELTED CRISCO, LEMON JUICE, FLOUR AND SALT. MIX THOROUGHLY, PLACE ON GREASED 10X6X2 PAN. BAKE 30 TO 35 MIN. IN 350F OVEN. CUT IN BARS WHEN WARM, ROLL IN CONF. SUGAR. DELICIOUS!

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DATE CRESCENTS - BETTY ANDREWS

DOUGH:
1/3 CUP BUTTER
1 CUP SUGAR
1 EGG
3/4 CUP SOUR CREAM
1 TSP. SODA
1 TSP. BAKING POWDER
1/2 TSP. CINNAMON
1/2 TSP. NUTMEG

ENOUGH FLOUR TO MAKE FIRM DOUGH
ROLL OUT THIN, CUT WITH LARGE COOKIE CUTTER, PLACE A SPOONFUL OF FILL, FOLD OVER AND CRIMP EDGES WITH FORK.

FILLING:
2 CUPS DATES, CUT
1/2 CUP RAISINS
1 CUP BROWN SUGAR
1 CUP WATER
1/2 CUP NUTS

BAKE IN SLOW - 325F OVEN UNTIL BROWN. ABOUT 10 MIN.

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DELICIOUS CHOCOLATE COOKIES - PAT WRIGHT

2 PACKAGES CHOCOLATE CHIPS - MELT IN TOP OF DOUBLE BOILER.
ADD 1 CAN CONDENSED MILK - REMOVE FROM HEAT.
ADD: 1 TBL. OLEO
1 CUP SIFTED FLOUR
1 CUP CHOPPED NUTS 1 TSP. VANILLA
DROP BY SMALL TSP. ON GREASED COOKIE SHEET AND BAKE IN OVEN AT 350F. FOR 5 MIN. SHOULD MAKE ALMOST 50 SMALL COOKIES.

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FATTIGMANSKAKOR (SWEDISH POOR MAN'S COOKIE) - BERNICE MULLER

GRADUALLY BEAT: 3 TBL. SUGAR
3 TBL. HEAVY CREAM (25%)
INTO: 3 EGG YOLKS, WELL BEATEN
ADD AND MIX WELL: 1/4 TSP. CRUSHED CARDAMON OR 1 TSP. BRANDY
ADD AND MIX TO A SMOOTH DOUGH, EASY TO ROLL,
1-1/4 TO 1-1/2 CUPS FLOUR
ROLL DOUGH ABOUT 1/16 INCH THICK. CUT IN STRIPS ABOUT 1-1/2" WIDE. CUT DIAGONALLY ABOUT 4" LONG. MAKE 2-INCH GASH, LENGTHWISE DOWN CENTER AND SLIP ONE END THROUGH GASH. FRY IN DEEP FAT UNTIL DELICATELY BROWNED, ABOUT 1-1/2 MIN. DRAIN ON UNGLAZED PAPER. COOL AND SPRINKLE WITH CONF. SUGAR, IF DESIRED. YIELD ABOUT 3 DOZ. FRYING TEMPERATURE: 350F.

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"GALANTERI" COOKIES - HERDIS BAASTAD

CREAM 2 SQ. BUTTER WITH 2 CUPS OF FLOUR
BEAT 1 EGG WITH 3/4 CUP OF SUGAR. ADD ALL TOGETHER.
MOLD INTO SMALL COOKIES ON OILED BAKING SHEET.
BAKE 300F OVEN UNTIL LIGHTLY BROWNED (ABOUT 1/2 HOUR)

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ICE BOX COOKIES - LT. CARRIE M. EBERT, (NC) USN

3/4 CUP BUTTER
3/4 CUP OTHER SHORTENING
2 CUPS MEDIUM BROWN SUGAR
4 EGGS
1 TSP. SALT
1 TSP. CINNAMON
2 TSP. BAKING POWDER
5 CUPS FLOUR

CREAM SHORTENING TOGETHERAND WITH THE SUGAR. ADD THE WELL-BEATEN EGGS AND BEAT WELL. SIFT ALL THE DRY INGREDIENTS TOGETHER AND ADD TO THE FIRST MIXTURE. PACK THE DOUGH INTO A BUTTER CARTON, OR FORM INTO A ROLL. WRAP IN WAX PAPER AND PUT IN REFRIGERATOR FOR SEVERAL HOURS. SLICE AS THIN AS POSSIBLE, PLACE ON A GREASED BAKING SHEET. BAKE FOR 10 MIN. IN A MODERATE OVEN - 375F. A PART OF THE MIXTURE MAY BE BAKED AND THE REMAINDER KEPT IN THE REFRIGERATOR FOR LATER USE.

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ICE BOX COOKIES - JACKIE MURFF

1 CUP SOFT SHORTENING, PART BUTTER
2 CUPS BROWN SUGAR, PACKED
2 EGGS
3-1/2 CUPS SIFTED FLOUR
1/2 TSP. SALT
1 TSP. SODA
1 CUP FINELY CHOPPED NUTS

MIX WELL SHORTENING, SUGAR AND EGGS. SIFT TOGETHER, FLOUR, SALT SODA AND STIR IN. ADD NUTS. SHAPE IN TWO ROLLS, 2" ACROSS. CHILL. HEAT OVEN TO 400F. SLICE DOUGH 1/8" THICK. BAKE ON UNGREASED COOKIE SHEET 8-10 MINUTES. MAKES ABOUT 12 DOZEN AND WILL KEEP IN REFRIGERATOR SEVERAL WEEKS.

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LEMON NUT REFRIGERATOR COOKIES - LEONA BROWN

1 CUP SHORTENING
1/2 CUP BROWN SUGAR, FIRMLY PACKED
1/2 CUP GRANULATED SUGAR
1 EGG, WELL BEATEN
2 TBL. LEMON JUICE
1 TBL. GRATED LEMON RIND
2 CUPS ALL PURPOSE FLOUR
1/4 TSP. BAKING SODA
1/4 TSP. SALT
1/2 CUP CHOPPED WALNUTS, PECANS OR BLACK WALNUTS

WORK SHORTENING WITH A SPOON UNTIL FLUFFY AND CREAMY, ADD SUGAR GRADUALLY, ADD THE EGG, LEMON JUICE AND RIND, MIX WELL. ADD THE SIFTED DRY INGREDIENTS AND NUTS. MIX THOROUGHLY. FORM INTO ROLL, WRAP IN WAXED PAPER. CHILL FOR SEVERAL HOURS OR OVERNIGHT. CUT INTO 1/4" SLICES. BAKE ABOUT 10-12 MIN. IN 400F OVEN. MAKES ABOUT 4-1/2 DOZ.

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MARGO'S BROWNIES - PATRICIA BILLINGSLEY

MELT: 1/2 CUP SHORTENING
2 SQS. CHOCOLATE

ADD:
1 CUP SUGAR
2 EGGS - DROP IN UNBEATEN
1/2 TSP. SALT
1/2 CUP FLOUR
1/2 CUP WALNUTS (FLOURED)
1/2 TSP. VANILLA

BAKE IN 325F OVEN FOR 30 MIN. REMOVE AND WHEN COOL CUT INTO SQUARES.

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OATMEAL COCONUT COOKIES - HERDIS BAASTAD

2 CUPS BROWN SUGAR
1 CUP BUTTER
2 EGGS
2 CUPS OATMEAL
1/2 LB. SHREDDED COCONUT

CREAM SUGAR AND BUTTER, ADD BEATEN EGGS. STIR IN OATS AND COCONUT. MOLD INTO SMALL COOKIES ON OILED BAKING SHEET. BAKE ABOUT 15 MIN. IN 375F OVEN OR UNTIL BROWN.

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OATMEAL COOKIES WITH CHOCOLATE CHIPS - MIMI WEAVER

1 CUP SHORTENING
1 CUP BROWN SUGAR
1 CUP GRANULATED SUGAR
2 EGGS
2 TSP. VANILLA
2 TBL. MILK
2 CUPS FLOUR
2 TSP. SODA
2 TSP. BAKING POWDER
1 TSP. SALT
2 CUPS OATMEAL
2 PACKAGES CHOCOLATE CHIPS

CREAM SUGARS AND SHORTENING. ADD EGGS AND VANILLA. ADD SIFTED DRY INGREDIENTS ALTERNATELY WITH MILK. LAST FOLD IN OATMEAL AND CHOCOLATE CHIPS. BAKE 375F FOR 12 MIN. DELICIOUS FOR YOUNG AND OLD!

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OATMEAL CRISPIES - CELIA ELROD

1 CUP SHORTENING
1 CUP BROWN SUGAR
1 CUP WHITE SUGAR
2 BEATEN EGGS
1 TSP. VANILLA
1-1/2 CUPS FLOUR
1 TSP. SALT
1 TSP. SODA
3 CUPS QUICK COOKING OATMEA
1 CUP NUTS

CREAM SHORTENING AND SUGARS TOGETHER. ADD BEATEN EGGS AND VANILLA. ADD SIFTED DRY INGREDIENTS. ADD OATMEAL AND NUTS. MIX WELL, ROLL IN WAX PAPER. CHILL THOROUGHLY OVERNIGHT. SLICE THIN. BAKE ON UNGREASED COOKIE SHEET IN MODERATE OVEN - 350F - 10 MINUTES.

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PEANUT BUTTER COOKIES - JANE BENNETT

SIFT TOGETHER:
1 CUP SIFTED FLOUR
1/2 TSP. SODA
1/4 TSP. SALT

PUT INTO LARGE BOWL OF MIXER:
1/2 CUP SOFT SHORTENING
1/2 CUP BROWN SUGAR, FIRMLY PACKED
1/2 CUP GRANULATED SUGAR
1 EGG, UNBEATEN
1/2 CUP PEANUT BUTTER
1 TBL. WATER
1/2 TSP. VANILLA

BEAT ON NO. 4 SPEED - 2 MIN. STOP MIXER AND SCRAPE BOWL AND BEATERS. ADD FLOUR MIXTURE, BEAT ON NO. 4 SPEED FOR 1 MIN. DROP BY TSP. ON COOKIE SHEET AND PRESS LIGHTLY WITH A FORK THAT HAS BEEN DIPPED IN FLOUR. BAKE 325F - 15-20 MIN. MAKE 3-1/2 DOZEN COOKIES.

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PEANUT SURPRISE COOKIES - VON COLLINS

1 CUP SHORTENING
2 CUPS BROWN SUGAR
2 EGGS, BEATEN
2 CUPS FLOUR
1 TSP. BAKING POWDER
1 TSP. SODA
1/2 TSP. SALT
2 CUPS QUICK COOKING OATS
2 CUPS CORN FLAKES
1 CAN SALTED PEANUTS

CREAM SHORTENING, BROWN SUGAR AND BLEND IN EGGS. SIFT TOGETHER FLOUR, BAKING POWDER, SODA, SALT AND THEN ADD TO MIXTURE. BLEND IN OATS AND CORN FLAKES. GRIND NUTS AND ADD. BAKE AT 400F FOR 10-12 MIN. MAKES 60 CRUNCHY COOKIES.

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RUM TWISTS - ELEANORE PUGH

PUT INTO BOWL: 4 EGG YOLKS
1-1/2 JIGGERS RUM
1/3 CUP SUGAR
1 TSP. CINNAMON
1 TSP. SALT

MIX THOROUGHLY WITH FORK. ADD ENOUGH SIFTED FLOUR TO MAKE A DOUGH. KNEAD SLIGHTLY AND ROLL LIKE PIE CRUST 1/8" THICK. CUT INTO SQUARES WITH A 1" CUT KITTY-CORNER IN CENTER. FOLD ENDS INTO CUT. FRY IN PEANUT OIL UNTIL GOLDEN BROWN.

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SNICKERDOODLES - BECKY BOWEN

MIX TOGETHER: 1 CUP SOFT SHORTENING
1-1/2 CUPS SUGAR
2 EGGS
SIFT TOGETHER: 2-3/4 CUPS SIFTED FLOUR
2 TSP. CREAM TARTAR
1 TSP. SODA
1/2 TSP. SALT

SIFT FLOUR WELL, STIR TOGETHER TWO ABOVE MIXTURES. CHILL IN REFRIGERATOR. ROLL IN BALLS. PUT ON COOKY SHEET. SPRINKLE WITH MIXTURE OF 2 TBL. SUGAR AND 2 TBL. CINNAMON AND BAKE ABOUT 10 MIN. IN 400F OVEN.

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SOFT MOLASSES COOKIES - RHETA WILLES

2 TSP. BAKING SODA DISSOLVED IN 2 TBL. HOT WATER
1/2 CUP SHORTENING
1/2CUP GRANULATED SUGAR
1/2 CUP MOLASSES
1 EGG
2-1/2 CUPS SIFTED FLOUR
1 TSP. GINGER
1 TSP. CINNAMON
1/4 TSP. SALT
6 TBL. STRONG COLD COFFEE
1/2 CUP SEEDLESS RAISINS - SAVE FEW FOR TOP OF COOKIES

BAKE 400F ABOUT 12 MINUTES.

SOUR CREAM DROP COOKIES - CLAIRE LUDWICK

1/2 CUP SHORTENING
1-1/2 CUP SUGAR
2 EGGS
3-1/2 CUPS FLOUR
1 TSP. SALT
1/2 TSP. BAKING SODA
1/2 TSP. BAKING POWDER
1 CUP THICK SOUR CREAM
1 TSP. VANILLA
SUGAR AND CINNAMON OR SUGAR AND CHOPPED NUTS

CREAM SHORTENING AND SUGAR, THEN BEAT IN WELL-BEATEN EGGS. SIFT TOGETHER THE FLOUR AND DRY INGREDIENTS. ADD TO FIRST MIXTURE ALTERNATELY WITH SOUR CREAM. ADD FLAVORING. DROP BY TSP. ON OILED PAN. SPRINKLE WITH A LITTLE SUGAR AND CINNAMON. BAKE 375F

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WALNUT OR COCONUT SNACKS - MYRTLE AUSTIN

1/3 CUP BUTTER
1/3 CUP BROWN SUGAR
2 EGG YOLKS
1-1/2 CUPS FLOUR
1-1/2 TSP. BAKING POWDER

CREAM BUTTER AND SUGAR, ADD EGG YOLKS, THEN ADD FLOUR AND BAKING POWDER. MIX INTO FINE CRUMBS AND SPREAD IN PAN ABOUT 8X10. PAT DOWN WITH SPOON. BEAT EGG WHITES STIFF AND ADD 1-1/4 CUPS BROWN SUGAR AND 1 CUP COCONUT OR NUT MEATS (OR HALF AND HALF) AND 1 TSP VANILLA. SPREAD ON TOP AND BAKE ALTOGETHER IN 350F OVEN.

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WALNUT CRISPS - MYRTLE AUSTIN

CRISP COOKIES WITH CRINKLY TOPS. QUICK AND EASY. RECIPE MAKES 6 DOZEN COOKIES - - - AND A LOT FOR A LITTLE.
ALL MEASUREMENTS ARE LEVEL. SIFT FLOUR BEFORE MEASURING.
IN A LARGE MIXING BOWL BEAT TOGETHER UNTIL WELL BLENDED -
1 CUP SOFT SHORTENING (PART BUTTER OR MARGARINE)
2-1/2 CUPS BROWN SUGAR (FIRMLY PACKED, FREE FROM LUMPS)
1/3 TO 1/2 CUP WHOLE EGGS, UNBEATEN (2 LARGE)
1 TSP. VANILLA
SIFT DIRECTLY INTO CREAM MIXTURE IN BOWL -
2-1/4 CUPS SIFTED CAKE FLOUR
1/2 TSP. BAKING SODA
1 TSP. SALT
ADD - 1 CUP CHOPPED WALNUTS - SHREDDED COCONUT MAY BE USED TOO. MIX UNTIL INGREDIENTS ARE WELL BLENDED. DROP BY TSP. ABOUT 2" APART ON LIGHTLY GREASED COOKY SHEET. BAKE IN PREHEATED OVEN - 375F - FOR 10 TO 12 MINUTES OR JUST UNTIL LIGHTLY BROWNED. REMOVE FROM BAKING SHEETS AND COOL THOROUGHLY BEFORE STORING IN AIRTIGHT CONTAINER. NOTE: THESE COOKIES WILL FORM A CRINKLY TOP UPON COOLING.

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DESSERTS

A BIT MORE - ETHYLEN CLODIUS

1/4 CUP BUTTER
4 CUPS DICED APPLES
1/2 CUP GRANULATED SUGAR
1/4 CUP BROWN SUGAR
1/2 CUP COFFEE CREAM
1/4 TSP. CINNAMON OR NUTMEG
1/2 CUP BROKEN NUT MEATS
2-1/2 CUPS COARSLEY ROLLED GRAHAM CRACKER CRUMBS

MELT BUTTER IN 8X8X2 PAN. SPREAD APPLES EVENLY IN PAN. MIX GRANULATED SUGAR, SALT AND SPICES AND SPRINKLE OVER APPLES. SPRINKLE NUT MEATS OVER APPLES. THOROUGHLY MIX CRUMBS AND BROWN SUGAR AND MOISTEN WITH THE CREAM, THEN SPREAD OVER FIRST MIXTURE. BAKE AT 400F FOR 1/2 HOUR. SERVE HOT OR COLD WITH CREAM. SERVES 6.

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ANGEL CUSTARD - DOROTHY CHAFFIN

1 LARGE ANGEL CAKE - TEAR INTO BITE-SIZED PIECES. PLACE IN ANGEL FOOD CAKE PAN, OILED WITH SALAD OIL. ADD CUSTARD MIXTURE ALTERNATELY WITH CRUMBS OR PIECES UNTIL ALL IS USED. CHILL UNTIL FIRM. UNMOLD AND CUT INTO SERVING PIECES. SERVE WITH WHIPPED CREAM. CAKE CAN BE BROKEN AHEAD OF TIME TO DRY OUT A LITTLE SO IT WON'T SOAK UP.
CUSTARD: COMBINE 6 BEATEN EGG YOLKS, 3/4 CUP SUGAR, 1/2 CUP LEMON JUICE AND 1-1/2 TSP. GRATED LEMON RIND. COOK OVER HOT, NOT BOILING, WATER UNTIL MIXTURE COATS SPOON. REMOVE FROM HEAT AND ADD: 6 EGG WHITES (STIFFLY BEATEN WITH 3/4 CUP SUGAR). FOLD INTO ABOVE MIXTURE AND COOL.

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APPLE CRISP - MRS. R. L. HURD

4 CUPS SLICED APPLES (VERY GENEROUS CUPS)
2 TBL. FLOUR
1 CUP SUGAR
MIX THE INGREDIENTS TOGETHER AND ARRANGE IN A WELL BUTTERED BAKING DISH. SPREAD THE FOLLOWING MIXTURE OVER THE TOP:

1/2 CUP OATMEAL
1/2 CUP FLOUR
1/2 CUP BROWN SUGAR
1/2 CUP BUTTER - 1/3 IF YOU PREFER IT LESS RICH

MIX ALL TO CRUMBLY MIXTURE. PUT OVER TOP OF APPLES AND BAKE IN SLOW OVEN 325F FOR 45 MIN. TO 1 HOUR. SERVE WITH ICE CREAM OR WHIPPED CREAM. ADD SUGAR AND A FEW DROPS OF VANILLA TO THE WHIPPED CREAM.

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APPLE PUDDING - ETHEL SOIKE

1 CUP SUGAR
1/4 CUP SHORTENING, PART BUTTER
1 EGG, BEATEN
2 CUPS DICED APPLES
2 CUPS FLOUR
1 TSP. SODA
1/2 TSP. CINNAMON
1 TSP. BAKING POWDER
1 TSP. SALT

CREAM SUGAR AND SHORTENING, ADD BEATEN EGG. SIFT DRY INGREDIENTS TOGETHER AND ADD TO CREAMED MIXTURE. ADD APPLES (I GRATE THEM ON SMALL WONDER SHREDDER). MIX WELL. BAKE IN 350F OVEN 40 MIN. THIS ALSO MAKES A VERY GOOD LAYER CAKE.

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APPLE WHIRLS FOR DESSERT (ETHEL SOIKE)

1 CUP SIFTED FLOUR
2 TSP. BAKING POWDER
1 TSP. SALT
1/4 CUP ROLLED OATS, UNCOOKED
1/4 CUP SHORTENING
1/3 CUP MILK
2 CUPS FINELY SLICED APPLES
1/2 TSP. CINNAMON
1/2 CUP SUGAR

SIFT TOGETHER FLOUR, BAKING POWDER AND SALT. ADD ROLLED OATS. CUT IN SHORTENING UNTIL INGREDIENTS ARE THOROUGHLY BLENDED. ADD MILK ALL AT ONCE. STIR UNTIL MIXTURE FORMS A BALL. LET REST 5 MINS. ROLL OUT TO RECTANGLE 10X16". LAY SLICED APPLES OVER DOUGH. SPRINKLE WITH SUGAR AND CINNAMON. ROLL UP JELLY ROLL-LIKE FASHION AND CUT INTO SIX PORTIONS. PLACE CUT SIDE UP IN INDIVIDUAL CASSEROLES. POUR 1/4 CUP SPICY SAUCE (BELOW) OVER EACH APPLE WHIRL. BAKE IN A 425F OVEN 15 MIN. REDUCE HEAT TO 350F AND BAKE 30 MIN. LONGER OR UNTIL APPLES ARE DONE. POUR REMAINING SAUCE OVER APPLE WHIRLS BEFORE SERVING. SERVES 6.

SAUCE:
1-1/2 TSP. CORN STARCH
1/2 CUP SUGAR
1 CUP CORN SIRUP
1/4 TSP. NUTMEG
1/4 TSP. SALT
1 TBL. BUTTER
2 CUPS HOT WATER

SIMMER FOR 5 MINUTES.

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CHOCOLATE FLUFF DESSERT - PAT GRIFFIN

12 MARSHMALLOWS
1/2 CAN CHOCOLATE SAUCE
1/2 CUP BUTTER (1 CUBE)
1 CUP POWDERED SUGAR
3 EGGS SEPARATED
1 CUP CHOPPED WALNUTS
1 TSP. VANILLA
PINCH OF SALT
12 GRAHAM CRACKERS.

CUT MARSHMALLOWS, POUR CHOCOLATE SYRUP OVER SAME AND LET STAND. CREAM BUTTER, SUGAR, ADD EGG YOLKS ONE AT A TIME BEATING AFTER EACH ADDITION. STIR IN NUTS, VANILLA AND SALT. COMBINE WITH CHOCOLATE AND MARSHMALLOWS. BEAT EGG WHITES STIFF - FOLD IN. CRUSH GRAHAM CRACKERS, PUT LAYER ON GREASED BUTTERED 9X9 PAN. SPOON OUT INGREDIENTS, PUT LAYER OF CRACKERS ON TOP. CHILL SEVERAL HOURS - SERVE WITH WHIPPED CREAM.

COTTAGE CHEESE PUDDING WITH RUM OR BRANDY SAUCE - ELEANORE M. PUGH

LINE PIE TIN WITH CRUST MADE OF FOLLOWING:
- 2 PARTS FLOUR, SIFTED
- 1 PART CORN MEAL
- 1 TSP. SALT
- 1/2 CUP SHORTENING
- 1 TSP. BAKING POWDER, ADD LAST
- COLD WATER TO MOISTEN

SET CRUST IN PIE TIN ASIDE IN REFRIGERATOR UNTIL FILLING PREPARED.
PUT FOLLOWING INTO BOWL IN THIS ORDER:
- 3 WHOLE EGGS, BEATEN
- 1/3 CUP SUGAR
- 1/4 CUP RAISINS
- GRATED RIND OF ONE LEMON
- 2 CUPS COOKED NOODLES (1/2" WIDE)

MIX TOGETHER THOROUGHLY, ADD:
- 1-1/2 TO 2 LBS. COTTAGE CHEESE AND MIX

FILL PIE TIN, COVER WITH ANOTHER CRUST, CUT SLOTS IN CRUST FOR ESCAPE OF STEAM. BAKE AT 375F TO 400F APPROXIMATELY 1 HOUR. COOL. CAN BE EATEN WARM FROM OVEN, BUT BETTER TO LET COOL FIRST, THEN WARM SLICES IN BUTTER IN FRYING PAN WHEN READY TO SERVE AND ADD SAUCE.

SAUCE:
- 1/2 LB. POWDERED SUGAR
- 2/3 CUP RUM OR BRANDY
- JUICE OF 1 LEMON

MIX AND HEAT UNTIL SUGAR MELTED, SLOWLY. POUR OVER SLICES OF WARMED PUDDING.

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FILLING FOR ANGEL FOOD CAKE - HERDIS BAASTAD

1-1/2 CUPS HOT MILK
2 ENVELOPES KNOX GELATIN DISSOLVED IN 1/4 CUP WATER
5 EGG YOLKS AND 1 CUP SUGAR, BEATEN SEPARATELY
ADD GELATIN TO HOT MILK, 1 TSP. VANILLA AND 1 TSP. ALMOND.
MIX EVERYTHING TOGETHER. PUT IN ICETRAY IN REFRIGERATOR UNTIL ALMOST STIFFENED. ADD 1 PINT STIFFLY WHIPPED CREAM.

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FLAMING CHERRY DESSERT - ANNE MOONEY

2 PKGS. ANGEL FOOD CAKE MIX
1 8-OZ. JAR RED CURRANT JELLY
1 PKG. FROZEN BING CHERRIES
2 CUPS WHIPPING CREAM
2 TBL. BRANDY
6-8 SUGAR CUBES
LEMON EXTRACT

MAKE ANGEL CAKES ACCORDING TO DIRECTIONS ON PACKAGE. COOL, CUT INTO WEDGES FOR SERVING AND PLACE ON SERVING TRAY IN FORM OF ONE LARGE ANGEL CAKE. FROST WITH WHIPPED CREAM. PLACE BOWL IN CENTER. FILL BOWL WITH BING CHERRY SAUCE. JUST BEFORE SERVING, SOAK SUGAR CUBES IN LEMON EXTRACT AND PLACE ON TOP OF SAUCE. LIGHT WITH MATCH. (THIS WILL FLAME VERY HIGH FOR SEVERAL MIN.) SERVE SAUCE ON CAKE.
CHERRY SAUCE: SIMMER CURRANT JELLY UNTIL IT LIQUIFIES. ADD THAWED CHERRIES AND BRANDY. SIMMER ABOUT 20 MINUTES MORE.

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FROZEN LEMON DESSERT - JUANITA NOLTA

1/2 CUP SUGAR
3 EGG YOLKS
2 TBL. LEMON RIND
4 TBL. LEMON JUICE
2 BEATEN EGG WHITES
1 CUP CREAM WHIPPED
1 CUP VANILLA WAFERS, ROLLED TO CRUMBS

PLACE SUGAR AND EGG YOLKS IN DOUBLE BOILER AND BEAT FOR 3 MIN. OVER HEAT. ADD LEMON RIND AND JUICE. FOLD IN BEATEN EGG WHITES AND WHIPPED CREAM. PLACE WAX PAPER IN ICE TRAY, SPREAD CRUSHED WAFERS OVER BOTTOM, SPOON LEMON MIXTURE IN, COVER WITH REMAINING WAFER CRUMBS, FREEZE. REMOVE FROM FREEZER ABOUT 5 MIN. BEFORE TIME TO SERVE.

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HIMMEL FRITTERS - GENEVA HUNT

3/4 CUP POWDER SUGAR
3 EGGS
1 TSP. VANILLA
1 CUP DATES, CUT
1/2 CUP CHOPPED NUTS
1 TSP. BAKING POWDER

BEAT YOLKS, ADD SUGAR, FLOUR AND BAKING POWDER. ADD NUTS, DATES, VANILLA AND BEATEN WHITES. BAKE IN 350F OVEN APPROX. 30 MIN. OR UNTIL CAKE SPRINGS BACK.

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HOT FUDGE SAUCE - VIRGINIA RICE

3 SQS. BAKERS CHOCOLATE, BITTER
1 CUP SUGAR
3 TBL. BUTTER
1 TBL. WHITE KARO
PINCH OF SALT
1/3 CUP MILK

MELT BUTTER AND CHOCOLATE TOGETHER, ADD MILK AND STIR UNTIL SMOOTH. ADD SUGAR AND KARO, STIR UNTIL SUGAR DISSOLVED THEN COOK FOR 5 MIN. LONGER. SERVE WARM OR HOT OVER ICE CREAM. WILL KEEP ALMOST FOREVER IN ICEBOX. WHEN HEATED TO USE AGAIN ADD A LITTLE MILK TO KEEP IT FROM BEING TOO THICK.

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ICE CREAM - WANDA OLDS

1 SMALL CAN SWEETENED CONDENSED MILK
3 CUPS MILK
1 TBL. SUGAR
1 TBL. VANILLA

MIX WELL AND FREEZE. TAKE OUT AND BEAT WITH MIXER AND FREEZE AGAIN. FRUIT MAY BE ADDED DURING SECOND BEATING.

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KREM (SWEDISH GRAPE PUDDING) - BERNICE MULLER

THIS GRAPE PUDDING IS A FAVORITE DESSERT AFTER A MEAL OF RATHER HEAVY FOOD AS IT IS LIGHT AND TASTY, YET SATISFYING. IT MAY BE SERVE WITH OR WITHOUT WHIPPED CREAM. COOKIES ARE USUALLY SERVED WITH IT, BUT MAY BE OMITTED. MAKES ABOUT 1 PINT PUDDING.
COMBINE IN SAUCEPAN AND MIX TO A SMOOTH PASTE:
2 TBL. CORN STARCH OR 4 TBL. FLOUR
2 TBL. SUGAR
3 TBL. WATER
ADD GRADUALLY, STIRRING THOROUGHLY, 2 CUPS HOT GRAPE JUICE. PLACE OVER LOW FLAME AND COOK, STIRRING CONSTANTLY UNTIL MIXTURE IS CLEAR AND THICK. SERVE COLD

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LEMON SOUFFLE - JOYCE BROWN

MIX IN ORDER GIVEN:
2 LEMONS, JUICE AND RIND
6 TBL. FLOUR
2 CUPS SUGAR
4 EGG YOLKS, BEATEN WELL
2 CUPS MILK
FOLD IN LAST: 4 EGG WHITES, BEATEN STIFF, BUT NOT DRY
BAKE AS CUSTARD IN SLOW OVEN - 250F - UNTIL INSERTED KNIFE WILL REMOVE CLEAN. SET PAN IN SPOT OUT OF DRAFT TO COOL. THEN CHILL BEFORE SERVING.

MERINGUES AND ICE CREAM - VIRGINIA RICE

1 CUP OF SUGAR
3 EGG WHITES
1 TSP. VANILLA
1 TSP. WATER
1 TSP. VINEGAR

BEAT EGG WHITES, VANILLA, WATER AND VINEGAR UNTIL VERY STIFF. ADD SUGAR A TBL. AT A TIME AND CONTINUE BEATING UNTIL ALL HAS BEEN ADDED. ON A BUTTERED COOKIE SHEET MAKE ONE BIG MERINGUE WITH 1" RIM AROUND EDGE OR 8 SMALLER ONES. COOK IN 200F OVEN FOR 1 HOUR OR UNTIL DONE. SERVE FILLED WITH ICE CREAM AND EITHER CHOCOLATE SAUCE OR FRUIT, MANGOES, STRAWBERRIES, PEACHES.

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PEACH MARLOW - MARGIE SCHUBAUER

HEAT 1/2 LB. MARSHMALLOWS WITH 7 TBL. MILK UNTIL HALF MELTED. REMOVE FROM HEAT, STIRRING UNTIL MELTED. ADD 3 CUPS CRUSHED PEACHS, 1/2 PT. WHIPPED CREAM. PUT INTO FREEZING TRAY IN REFRIGERATOR. (1 CAN OF WHIPPED PET MILK MAY BE USED IN PLACE OF WHIPPED - ALSO ANY OTHER FRUIT INSTEAD OF PEACHES).

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PINEAPPLE CAKE PUDDING - MARTY SMITH

SIFT TOGETHER INTO MIXING BOWL: 1/4 CUP SIFTED FLOUR
1 CUP SUGAR
1/4TSP. SALT

STIR IN:
1-1/2 TSP. GRATED LEMON RIND
1 TBL. LEMON JUICE
2 EGG YOLKS, WELL BEATEN
1/4 CUP DRAINED CRUSHED PINEAPPLE
1/4 CUP PINEAPPLE JUICE
1/2 CUP MILK

FOLD IN: 2 EGG WHITES, STIFFLY BEATEN
POUT INTO 1-QT. CASSEROLE OR 6 CUSTARD CUPS. SET IN PAN OF WATER - 1" DEEP. BAKE 50 MIN. IN 350F OVEN. SERVE WARM OR COLD, WITH OR WITHOUT WHIPPED CREAM.

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RUSSIAN MOUSSE - IRENE D. HUTCKINS

5 EGGS
1 CUP APPLESAUCE
GRANULATED SUGAR
SWEET WHIPPED CREAM

BEAT THE EGG WHITES VERY STIFF. FOLD IN COLD APPLESAUCE, SHAPE THIS ON AN OVEN-PROOF DESSERT PLATTER IN A PYRAMID. SMOOTH THE SIDES WITH THE BLADE OF A KNIFE. SPRINKLE WITH GRANULATED SUGAR AND BAKE IN 300F OVEN 40 MIN. SERVE WITH A BOWL OF CREAM, WHIPPED THICK BUT NOT STIFF.

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SOUR SOP ICE CREAM - JACQUE LAW

1 CAN EVAPORATED MILK - CHILL TILL ICE COLD DAY BEFORE
BEAT TOGETHER: 2 EGGS
3/4 CUP SUGAR - PUT IN REFRIGERATOR TO CHILL
WHIP EVAPORATED MILK - ADD SUGAR AND EGGS. ADD JUICE OF ABOUT 2 LIMES, 1 CUP SOUR SOP JUICE. MIX ALTOGETHER AND FREEZE.
TO PREPARE SOUR SOP: PEEL, REMOVE SEEDS. SQUEEZE FRUIT THROUGH RICER OR CHEESE CLOTH. SAVE JUICE.

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STRAWBERRY ANGEL SURPRISE - MARGIE SCHUBAUER

FRESH STRAWBERRIES ARE A MUST!

1 CUP SIFTED CAKE FLOUR
1-1/4 CUP SUGAR
7 EGG WHITES (FEW GRAINS SALT)
PINCH OF CREAM OF TARTAR
1 TSP. VANILLA EXTRACT
1/4 TSP. ALMOND

START OVEN AT 375F THEN COVER BOTTOM OF AN 8" TUBE PAN WITH WAXED PAPER. GREASE PAPER AND SIDES OF PAN VERY LIGHTLY. SIFT FLOUR AND SUGAR TOGETHER 5 TIMES. BEAT EGG WHITES UNTIL THEY STAND IN POINTS BUT STILL MOIST. ADD SALT, CREAM OF TARTAR AND BEAT 2 MIN. ADD VANILLA, ALMOND EXTRACT, FOLD INTO THE FLOUR VERY LIGHTLY, A LITTLE AT A TIME. POUR BATTER INTO THE TUBE PAN AND BAKE 30 TO 35 MIN. TURN UPSIDE DOWN OVER RACK FOR 15 MIN., REMOVE AND THEN CUT THE CAKE INTO 3 LAYERS. PUT TOGETHER WITH FILLING.

STRAWBERRY FILLING:

SLICE 1-1/4 CUP STRAWBERRIES, LEAVING 3/4 CUP WHOLE. ADD SUGAR TO SLICED BERRIES, MIX WITH 3/4 CUP WHIPPED CREAM. SPREAD BETWEEN LAYERS AND REBUILD CAKE WITH THE WIDEST LAYER ON BOTTOM.

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TO FREEZE MANGOS - VIRGINIA RICE

PEEL AND SLICE MANGOS, COVER WITH SUGAR (1/4 CUP TO 2 CUPS MANGOS). LET STAND UNTIL SUGAR IS MELTED. PUT IN CONTAINERS AND INTO FREEZER.

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EGGS - CHEESE

EGG ROLL - ESTHER HYLAND

1/2 CUP FLOUR)
1/2 TSP. SALT) BEAT IN SMALL BOWL TO SMOOTH BATTER
2 EGGS)
1/2 CUP WATER)

PLACE SMALL AMOUNT IN 9" SKILLET, WELL GREASED. TURN AND COOK, DO NOT BROWN.

PLACE ON PANCAKE AND ROLL: (2 SMALL ONIONS, MINCED
(3/4 CUP BEAN SPROUTS
(1/2 CUP DICED GREEN PEPPER
(1/2 TSP. SALT AND PEPPER
(1 TBL. SOY SAUCE

FRY EGG ROLL IN DEEP FAT UNTIL GOLDEN BROWN. KEEP HOT IN OVEN UNTIL SERVED.

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SUNSHINE OMELET - WANDA OLDS

1/2 CUP DICED AMERICAN CHEESE
1/2 CUP CANNED MILK
1/2 TSP. SALT

COOK ABOVE INGREDIENTS IN DOUBLE BOILER UNTIL MELTED AND SMOOTH. POUR OVER 4 WELL-BEATEN EGG YOLKS. FOLD IN 4 STIFFLY BEATEN EGG WHITES. POUR IN GREASED HEAVY SKILLET AND BAKE (325F) OVEN 25 MIN. UNTIL GOLDEN BROWN. SERVE AT ONCE.

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CHEESE PUFFS - MARGARET HUNGERFORD

CUT CRUSTS FROM BREAD AND MAKE CHEESE SANDWICHES - DO NOT BUTTER THE BREAD. USE SHARP CHEESE FOR MORE FLAVOR. CUT IN TRIANGLES. LAY IN BUTTERED BAKING DISH AND COVER WITH EGG MIXTURE: 3 EGGS TO 1-1/4 CUPS MILK, BEATEN TOGETHER THOROUGHLY, ADD SALT AND PEPPER. LET STAND ONE HOUR. (THE SANDWICHES WILL SOAK UP THE MIXTURE). BAKE 35 MIN. AT 350F. SERVE IMMEDIATELY, WITH A GREEN SALAD THIS MAKES A FINE LUNCHEON DISH. (WILL LOOK LIKE A SOUFFLE WHEN DONE).

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CHEESE SOUFFLE' - ESTHER HYLAND

THICK WHITE SAUCE: 4 TBL. BUTTER
4 TBL. FLOUR
1 CUP MILK
1/4 TSP. MUSTARD
PAPRIKA
SALT AND PEPPER

STIR INTO HOT WHITE SAUCE: 1 CUP SHREDDED SHARP CHEESE. REMOVE FROM HEAT AND STIR IN 3 EGG YOLKS, WELL BEATEN. FOLD IN 3 EGG WHITES, WELL BEATEN WITH 1/4 TSP. CREAM OF TARTAR. POUR INTO GREASED CASSEROLE, SET IN PAN OF HOT WATER. BAKE 350F OVEN FOR 50 TO 60 MINUTES.

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CHEESE SOUFFLE - ROBERTA THOMPSON

3 TBL. BUTTER
5 TBL. FLOUR
1-1/3 CUPS HOT MILK
1 TSP. SALT
DASH PEPPER
1/3 CUP GRATED CHEESE (COMMISSARY RAT CHEESE)
4 EGGS, SEPARATED

BLEND BUTTER AND FLOUR, ADD HOT MILK, SALT, PEPPER AND GRATED CHEESE. COOK, SLOWLY, STIRRING CONSTANTLY UNTIL CHEESE IS MELTED AND SAUCE IS THICKENED. COOL, ADD WELL-BEATEN EGG YOLKS, FOLD IN STIFFLY BEATEN EGG WHITES AND POUR INTO GREASED BAKING DISH. PLACE IN PAN OF HOT WATER AND BAKE IN MODERATE OVEN - 350F - 50 TO 60 MINUTES OR UNTIL FIRM TO THE TOUCH. SERVE AT ONCE. MAKES 4 PORTIONS.
MENU SUGGESTIONS: - CHEESE SOUFFLE WITH GREEN SALAD FOR LUNCH ON HOT DAYS

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CHILI CON QUESO - KAY ZIMMERMAN

1 CUP EVAPORATED MILK
1 LB. AMERICAN 'RAT' CHEESE
2 TBL. CHOPPED ONION
2 TBL. CHOPPED GREEN PEPPER
2 TBL. CHOPPED TOMATOES
2 TBL. CHILI POWDER
1 HOT PEPPER (OPTIONAL)

PUT ALL INGREDIENTS IN SAUCE PAN OVER LOW HEAT AND STIR UNTIL CHEESE IS THOROUGHLY MELTED. SALT TO TASTE. POUR OVER CRISP SLICES OF TOAST AND SERVE IMMEDIATELY. PLAIN SHREDDED LETTUCE ON THE SIDE IS NICE WITH THIS.

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CHILI RELLENOS - PHYLLIS KINGSLEY

CUT MONTERAY CREAM CHEESE INTO OBLONGS ABOUT 1-INCH WIDE AND 2-INCHES LONG AND 1/2-INCH THICK. AROUND EACH PIECE OF CHEESE WRAP A STRIP OF PEELED GREEN CHILI, EITHER CANNED OR FRESH. HAVE READY A BATTER MADE AS FOLLOWS: ALLOW 1 EGG TO EACH 2 WHOLE PEPPERS (CHILI) AND 1 TBL. FLOUR TO EACH EGG. SEPARATE EGGS, BEAT WHITES UNTIL STIFF, THEN LIGHT FOLD IN BEATEN YOLKS AND FLOUR. DROP THE CHEESE-STUFFED PEPPERS INTO THE MIXTURE ONE AT A TIME. PICK UP WITH A SPPON AND PLACE IN FRYING PAN WITH MODERATELY HOT OIL, ABOUT 1-1/2" DEEP AND FRY UNTIL GOLDEN BROWN ON BOTH SIDES.

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SWITZERLAND CHEESE AND ONION PIE - MARGIE SCHUBAUER

LINE A PIE PLATE WITH PASTRY. I USE THE WESSON OIL RECIPE FOR THIS. PREHEAT OVEN TO 400F.

1/2 LB. GRATED SWISS CHEESE
2 LARGE ONIONS (ABOUT 1 CUP) CUP INTO THIN SLICES
SAUTE' ONIONS TILL TENDER WITH 2 TBL. BUTTER OR OLEO.
TOSS ONIONS IN PASTRY LINED PIE PLATE. ADD 1 TBL. FLOUR TO CHEESE AND SPRINKLE OVER ONIONS. BEAT 3 EGGS, THEN STIR IN 1 CUP MILK OR LIGHT CREAM, 1/2 TSP. SALT, DASH PEPPER. POUR OVER OTHER MIXTURE AND BAKE 20 MINUTES. REDUCE HEAT TO 300F AND BAKE 25 MIN. LONGER.

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WELSH RAREBIT - TERRY JOHNSON

3 TBL. FLOUR
1 TBL. BUTTER
1 CAN TOMATO SOUP
1 CAN MILK
1 CUP SHREDDED CHEDDAR CHEESE
1 TSP. SALT, PEPPER & PAPRIKA

MELT BUTTER IN PAN AND ADD FLOUR, COOK FOR 1 MINUTE. ADD TOMATO SOUP, STIR UNTIL SMOOTH. ADD 1 CAN WHOLE MILK TO MIXTURE AND COOK FOR SEVERAL MINUTES UNTIL CONTENTS COME TO A BOIL. ADD CHEESE, SALT, PEPPER AND PAPRIKA. COOK UNTIL CHEESE HAS MELTED. SERVE ON TOAST.
SHRIMP RAREBIT: MAKE A FULL RECIPE OF WELSH RAREBIT, ADD 1 CUP CUBED FRESHLY BOILED SHRIMP. VERY DELICIOUS SERVED ON RICE OR TOAST. ALSO ON FRIED NOODLES.

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FAVORITE FILIPINO RECIPES

FAVORITE FILIPINO RECIPES

COMPILED AND SUBMITTED BY MRS. G. R. DONAHO

THOSE WHO ENJOY THE COOKING AND TASTING OF THE RECIPES OF OTHER LANDS WILL FIND A WELCOME IN THEIR HOMES FOR THE NATIVE FILIPINO RECIPES - -

W. WILLIAMS

APRETEDA -(WHITE BEAN SEEDS)

3/4 CUP DRIED WHITE BEANS (SOAKED OVERNIGHT)
1/2 CUP COOKED BEEF
1-1/2 CUP BEEF BROTH
1 RED PEPPER, SLICED
2 RIPE TOMATOES, SLICED
SHORTENING
1 CLOVE GARLIC, SLICED
1 SMALL ONION, SLICED
1/2 TSP. PAPRIKA
1 TSP. CORNSTARCH
SOY SAUCE AND SALT TO TASTE

MINCE MEAT. SAUTE GARLIC, ONION AND TOMATO. ADD MEAT. SEASON WITH SOY SAUCE AND SALT. ADD THE SEEDS, PAPRIKA AND BROTH. WHEN SEEDS ARE ABOUT TO BE COOKED ADD RED PEPPER. ADD CORN-STARCH TO THICKEN THE SAUCE. SERVE HOT.

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ARROZ A LA CUBANA

1 LB. GROUND BEEF
1 LB. GROUND PORK
2 PACKAGES RAISINS
2 CLOVES GARLIC, MACERATED
BOILED RICE
1 ONION, SLICED
5 EGGS, FRIED
5 BANANAS, SLICED LENGTHWISE, FRIED
1 LARGE TOMATO, CHOPPED

SAUTE' IN SHORTENING THE GARLIC, ONIONS AND TOMATOES. ADD GROUND MEAT, THEN RAISINS AND SEASONINGS AND MIX WELL. ADD ENOUGH STOCK TO MOISTEN, COVER VESSEL AND CONTINUE COOKING UNTIL ALMOST DRY. PLACE THE MEAT ON CENTER OF PLATTER AND ARRANGE THE BANANAS AND FRIED EGGS ALTERNATELY ON ONE SIDE. ON THE OTHER SIDE, PLACE MOUNDS OF RICE.

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ARROZ A LA VALENCIA

1 CHICKEN
2 CUPS RICE
1 CUP STEWED TOMATOES
1 LARGE ONION
A FEW CLOVES GARLIC
1 SMALL CAN PEAS
1 SMALL CAN PIMIENTO
3 HARD-BOILED EGGS
6 TBL. LARD
SALT AND PEPPER

SORT AND WASH THE RICE; SOAK IN WATER FOR ONE HOUR. DRESS AND JOINT THE CHICKEN, SEASON WITH SALT AND PEPPER, SAUTE UNTIL LIGHT BROWN. REMOVE THE CHICKEN FROM FRYING PAN; SAUTE THE MINCED ONION AND THE BRUISED GARLIC UNTIL CLEAR AND TENDER, ADD THE TOMATO, CHICKEN AND ENOUGH BOILING WATER TO MOISTEN. AND TO STEAM THE RICE, ADD THE RICE AND CHOPPED PIMIENTO, COOK SLOWLY UNTIL RICE IS DONE, THEN WATCH CLOSELY TO PREVENT BURNING. ADD PEAS 10 MINUTES BEFORE SERVING. SEASON WITH SALT AND PEPPER. SERVE ON A HOT PLATTER; GARNISH WITH SLICES OF HARD-BOILED EGGS.

- NINA JONES

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BAKED STUFFED SWEET POTATOES

BAKE 4 SWEET POTATOES, CUT IN HALF LENGTHWISE. SCOOP OUT CENTER, MASH AND ADD 1 TBL. BUTTER, 1/2 TSP. SALT, 1 TBL. CREAM AND 1/3 FRESH PINEAPPLE (CUT IN BITS) AND RETURN TO SHELLS. STUFF EACH MARSHMALLOW WITH PIECE OF PINEAPPLE AND PLACE ONE ON EACH POTATO. BOIL 1/3 CUP PINEAPPLE SYRUP FOR 1-1/2 MIN. POUR OVER POTATOES, BAKE IN HOT OVEN UNTIL PUFFED AND BROWNED.

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BANANA JAM

2 CUPS RIPE BANANAS SABA (MASHED)
2 CUPS SUGAR
1 CUP WATER

BOIL THE SUGAR AND WATER UNTIL IT FORMS A SOFT FIRM BALL WHEN TESTED IN WATER. ADD THE MASHED BANANAS, STIR CONSTANTLY UNTIL THICK. FORM INTO BALLS OR ANY DESIRED SHAPE. ROLL IN FINE SUGAR.

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COCONUT MASAPAN

2 COCONUTS
6 EGG YOLKS
1 LARGE CAN EVAPORATED MILK
2 TBL. CHOPPED LEMON RIND
FOR EVERY CUP OF COCONUT, ADD 2 TBL. FLOUR AND 3/4 CUP SUGAR. MIX COCONUT, SUGAR AND MILK TOGETHER. COOK IN A TACHO, STIRRING CONSTANTLY. WHEN HALF DONE, REMOVE FROM FIRE TO COOL. ADD BEATEN EGG YOLKS, LEMON, RIND AND FLOUR. MIX WELL AND CONTINUE COOKING UNTIL THE CONSISTENCY IS SUCH THAT IT DOES NOT STICK TO FINGER. DROP ON COOKIE SHEET AND BAKE UNTIL GOLDEN.

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CHICKEN WITH YOUNG CORN

1 MED. SIZE CHICKEN
2 CUPS YOUNG CORN
6 CUPS WATER
4 MED. SIZED TOMATOES
3 SECTIONS GARLIC
1 PIECE OF GINGER
1 SMALL ONION
3 TBL. LARD
SALT AND PEPPER
CUT CHICKEN INTO SERVING PIECES. SLICE ONIONS AND TOMATOES. SAUTE' GARLIC, ONIONS, GINGER AND TOMATOES; ADD CHICKEN AND SEAR UNTIL LIGHT BROWN. ADD 6 CUPS WATER AND BOIL ABOUT 30 MINUTES. ADD TWO CUPS OF YOUNG CORN THAT HAS BEEN CUT FROM THE COB. CONTINUE THE BOILING UNTIL BOTH THE CHICKEN AND CORN ARE TENDER. WHEN COOKED, SEASON WITH SALT AND PEPPER. SERVE HOT.

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CHINESE MEAT BALLS

1/2 LB. PORK
1 SAUCERFUL SMALL SHRIMP
2 ONIONS, MEDIUM SIZE
4 TOMATOES
STEM OF GREEN ONIONS
1 EGG
3 TBL. CORNSTARCH
SALT AND PEPPER
LARD
VINEGAR AND GARLIC
GRIND PORK WITH A LITTLE FAT. CHOP SHRIMP. PREPARE IN SMALL PIECES THE ONION, TOMATOES AND STEMS OF GREEN ONIONS. IN LARGE BOWL MIX THE PREPARED VEGETABLES AND PORK AND SHRIMP. ADD 1 EGG, 3 TBL. CORNSTARCH, SALT AND BLACK PEPPER. MIX WELL AND FORM IN BALLS THE SIZE OF WALNUT. FRY IN DEEP FAT UNTIL GOLDEN BROWN. SERVE HOT WITH VINEGAR SPICED WITH SALT, PEPPER AND GARLIC.

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FANCY BANGUS MENUDO

2 CUPS FLAKED FISH (BANGUS)
3 SEGMENTS CHOPPED GARLIC
1 ONION, SLICED AND CHOPPED
1 CAN TOMATOES
6 TBL. LARD
3 POTATOES, DICED AND FRIED
1 CUP BOILED GARBANZOS
1 SMALL CAN SWEET PEAS
1 SMALL BOX SEEDLESS RAISINS
5 TBL. TOMATO CATSUP

SAUTE' THE GARLIC AND ONION IN LARD AND WHEN HALF DONE ADD THE CANNED TOMATOES AND COOK WELL UNTIL 1/2 OF THE WATER HAS EVAPORATED. ADD THE GARBANZOS AND POTATOES AND COOK FOR 3 MIN, THEN ADD THE PEAS AND RAISINS WHICH HAVE BEEN WASHED AND SOAKED. ADD THE FISH AND TOMATO CATSUP, MIX WELL AND SEASON WITH SALT. GARNISH WITH SLICES OF HARD-BOILED EGGS. SERVES 10 PEOPLE.

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FILIPINO PUDDING

1/2 LOAF BREAD CUT INTO CUBES AND TOASTED BROWN
1/2 CUP GRATED FRESH COCONUT
1/2 CUP RAISINS
2 CANS EVAPORATED MILK
1 APPLE, PEELED AND CUBED
1 CUP SUGAR
1/2 CUP CHOPPED NUTS
1 TSP. VANILLA
1 TSP. GRATED LEMON RIND
5 EGGS
1/2 TSP. SALT

BEAT THE EGGS, ADD MILK. ADD THE REST OF THE INGREDIENTS AND MIX ALL TOGETHER. PUT IN A PUDDING PAN GREASED WITH BUTTER AND BAKE UNTIL FIRM.

PUDDING SAUCE: 1 CUP BOILING WATER, 1-1/2 TBL. LEMON JUICE, 2 TBL. BUTTER, 1/2 CUP SUGAR, 1/2 TBL. CORN STARCH, FEW GRAINS OF SALT. SIMMER 10 MIN. OR MORE, STRAIN IF NECESSARY.

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FISH WITH RAISIN AND ALMOND SAUCE

2 KILO SIZE APAHAP OR TALAKITOK
1 LB. ONION SLICED
1 CUP OLIVE OIL
2 CLEAN FISH
1 CUP OLIVE OIL
1/2 CUP CALAMANSI JUICE

WIPE DRY AND MAKE A SLIT LENGTHWISE ON BOTH SIDES. RUB WITH 3 TBL. SALT MIXED WITH 1 TSP. PEPPER. PLACE THE FISH SO PREPARED ON A PIECE OF CHEESE CLOTH TO FACILITATE ITS LIFTING WHEN COOKED, WITHOUT SPOILING ITS SHAPE. PLACE IN BIG PAN. COVER AND COOK FOR 20 MIN. IN MEDIUM FIRE. SAVE ALL PIECES OF ONION WHERE FISH WAS COOKED AND DRIPPINGS. PLACE ON A PLATTER AND SERVE WITH THE FOLLOWING SAUCE:

1 CUP RAISINS
1/2 CUP ROASTED ALMONDS
1 PKG. DATES, PITTED
1/2 BOTTLE KETCHUP

GRIND IN FINEST KNIFE OF FOOD CHOPPER, THE RAISINS, PITTED DATES AND ROASTED ALMOND TOGETHER WITH THE PIECES OF ONION WHERE FISH WAS COOKED. PUT IN RATHER DEEP BOWL AND STIR IN THE DRIPPINGS AND KETCHUP. SERVE SAUCE IN A SEPARATE DISH.

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FISH IN BLANCO

1 LARGE FISH
1 TBL. VINEGAR OR LEMON JUICE
2 CLOVES GARLIC
5 SMALL POTATOES
4 TOMATOES
2 ONIONS
A SMALL BUNCH OF KINCHAY
A FEW GREEN ONIONS
1 HARD-BOILED EGG
2 TBL. FLOUR
2 TBL. OLIVE OIL
SALT AND PEPPER

CLEAN THE FISH; RUB WELL WITH SALT. PUT ENOUGH WATER IN A LARGE, CLEAN CARAYAY TO COVER THE FISH; ADD SALT AND LEMON JUICE OR A LITTLE VINEGAR, WHEN THE WATER BOILS, DROP THE FISH IN; COOK SLOWLY ABOUT 20 MIN. UNTIL THE FLESH SEPARATES FROM THE BONES. WHILE THE FISH IS COOKING PEEL AND MINCE THE GARLIC; PEEL THE ONIONS, POTATOES AND TOMATOES. CUT EACH IN 4 OR 5 SLICES; KEEP THE SLICES WHOLE. REMOVE THE ROOTS FROM THE KINCHAY AND FROM GREEN ONION, WASH THEM. WHEN THE FISH IS DONE, PUT IT ON A HOT PLATTER. SAVE THE WATER IN WHICH THE FISH WAS COOKED. PUT 1 TBL. OLIVE OIL IN FRYING PAN; HEAT AND SAUTE' THE GARLIC; ADD THE FISH BROTH; WHEN IT BOILS ADD THE SLICED POTATOES AND SLICED ONIONS. WHEN THESE ARE BEGINNING TO SOFTEN, ADD THE TOMATOES, THE KINCHAY, AND THE GREEN ONIONS. MIX THE FLOUR WITH A LITTLE WATER. STRAIN THE VEGETABLES FROM THE BROTH. THICKEN THE BROTH WITH FLOUR AND WATER; SEASON WITH SALT AND PEPPER. ADD THE REST OF THE OLIVE OIL; REMOVE THE CARAYAY FROM THE FIRE. CUT THE HARD-BOILED EGGS INTO TWO THICK STARS. PLACE THE LARGEST PIECE OF ONION ON THE FISH. PUT A SLICE OF TOMATO ON TOP OF THE ONION, PUT A STAR OF EGG ON TOP OF TOMATO. PUT A GREEN ONION AND ONE HEAD OF KINCHAY IN THE MOUTH OF THE FISH. ARRANGE VEGETABLES AROUND THE FISH. POUR THE THICKENED SAUCE INTO THE PLATTER, BEING CAREFUL NOT TO DISTURB THE GARNISH.

- - NINA JONES

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KALDERATA (BEEF)

2 LBS. BEEF
MARGARINE
1 TBL. SOY SAUCE
1 CUP WATER
2 CHOPPED ONIONS
SALT AND PEPPER
1 CUP OLIVES
1 TBL. BRANDY
1 TBL. WORCESTERSHIRE SAUCE
1 CLOVE GARLIC
1 CAN LIVER SPREAD

SEASON THE FRESH BEEF (SLICED) WITH SALT, PEPPER, SOY SAUCE, WORCESTERSHIRE SAUCE AND BRANDY. SAUTE THE CHOPPED ONIONS AND GARLIC. ADD MARGARINE AND FRY BEEF UNTIL GOLDEN BROWN. PUT IN SAUCEPAN LIVER SPREAD AND WATER. COOK UNTIL MEAT IS TENDER. WHEN GRAVY THICKENS ADD OLIVES. SERVE HOT.

- - MRS. S. T. MIRANDA

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LECHONG BANGUS

2 MED. SIZE BANGUS
2 SLICED TOMATOES
1/2 ONION, CHOPPED
SALT TO TASTE
CALAMANSI

CUT BANGUS FROM HEAD TO TAIL, ALONG DORSAL SIDE, CLEAN THOROUGHLY, SPRINKLE SALT INSIDE. MIX TOMATOES AND ONIONS AND PUT INSIDE FISH AND WRAP THREAD AROUND THE BANGUS. FRY BANGUS. ADD SALT AND WATER TO CALAMANSI JUICE, THIS WILL SERVE AS SAUCE.

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LUMPIA FRITO CARNE

1 CUP CHOPPED BEEF
1/2 CUP CHOPPED HAM
1-1/2 CUP CHOPPED PORK
1/2 CUP POTATOES, CUBED
1 ONION, MINCED
2 TOMATOES, CUT IN PIECES
1 LAUREL LEAF
1/2 CUP WATER
3 CLOVES GARLIC
2 HARD-BOILED EGGS
1 TSP. PAMINTON
1 BOX RAISINS

SAUTE' ONIONS, GARLIC, TOMATOES--WHEN LIGHT BROWN ADD MEAT, BAY LEAF, PAMINTON AND WATER. COVER AND SIMMER UNTIL MEAT IS TENDER. WHEN NEARLY COOKED, ADD GARBANZOS AND RAISINS. BEFORE WRAPPING LET IT COOL. ADD HARD-BOILED EGGS AND WRAP IN LUMPIA WRAPPER. FOLD ENDS WELL AND FRY UNTIL GOLDEN BROWN. THIS MAY BE MADE INTO EMPANADA BY USING EMPANADA PASTRY.

- - JOHNNY PINEDA

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MACAPUNO ICE CREAM

1 MACAPUNO, GRATED
1 LB. SUGAR
1/2 TSP. VANILLA EXTRACT
1 CUP ICE CREAM MIX
1 CUP MILK
1 CUP CREAM

MIX ICE CREAM POWDER WITH MILK. ADD CREAM (WHIPPED) AND FREEZE FOR ABOUT TWO HOURS. REMOVE, BEAT AND ADD GRATED MACAPUNO AND VANILLA EXTRACT. PUT SUGAR TO TASTE. FREEZE TWO HOURS MORE UNTIL STIFF. SERVE WITH CHOCOLATE SAUCE.

- - MRS JOHN PINEDA

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MALUNGAY WITH SHRIMPS

1 CUP MALUNGAY LEAVES
1 TOKUA DICED
2 CUPS SHRIMP
1/2 CUP SHRIMP JUICE
2 EGGPLANT
1 TBL. SOYA SAUCE
1/2 ONION SLICED
3 SEGMENTS GARLIC
SALT AND PEPPER TO TASTE

FRY TOKUA IN LARD UNTIL GOLDEN BROWN. SAUTE' EGGPLANT WHICH HAS BEEN SLICED AND CUT ONE INCH LONG. ADD 1/2 TBL. SOYA. REMOVE FROM FIRE AND SET ASIDE. SAUTE' ONION, GARLIC AND SHRIMPS (COOKED AND SHELLED). SEASON WITH 1/2 TBL. SOYA AND PEPPER. ADD SHRIMP JUICE, BOIL UNTIL THICK. ADD MALUNGAY LEAVES AND COOK 2 MINUTES. ARRANGE IN A DISH AND PUT FRIED TOJUA AND EGGPLANT AROUND. READY TO SERVE.

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MEAT FIESTA

1-1/2 LBS. VEAL STEAK
1 TSP. SALT
PEPPER TO TASTE
2 TBL. FLOUR
4 TBL. LARD
3 ONIONS, SLICED
1/2 CUP CHILI SAUCE
1-1/2 CUP HOT WATER
1/2 CUP COOKED MACARONI

DREDGE IN FLOUR, THE THIN SLICES OF VEAL, FRY UNTIL BROWN ON BOTH SIDES. COVER WITH ONIONS, ADD CHILI SAUCE AND HOT WATER. COVER AND COOK IN 375F OVEN FOR 30 MIN. REMOVE COVER, SPRINKLE IN GRATED CHEESE AND BAKE UNTIL CHEESE IS MELTED. REMOVE VEAL TO PLATTER. PLACE COOKED MACARONI IN SKILLET AND STIR IN THE GRAVY UNTIL HOT. SERVE THIS ON PLATTER AS A BORDER.

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OMELET CRAB

1 DOZEN CRABS
1 LARGE ONION
1/2 HEAD GARLIC 4 EGGS
2 BIG TOMATOES
2 TBL. LARD
2 PINCHS OF SALT

PUT THE CRABS IN A POT WITH 3 GLASSES OF WATER AND STEAM FOR 10 MIN. ADD 2 PINCHS OF SALT. AFTER COOLING 10 MIN. TAKE CRABS OUT AND PEEL THEM. SAVE THE SHELLS (SUKLOB NG ALIMANGO) SET THE MEAT OF THE CRAB ASIDE. PUT THE LARD IN THE FRYING PAN. SAUTE' GARLIC, ONION AND TOMATOES. THEN ADD THE CRAB MEAT - SALT TO TASTE. COOK UNTIL DONE.
FILL THE SHELLS WITH SAUTED CRABMEAT. PLACE IN A DEEP FRYING PAN WITH ENOUGH LARD TO FRY IT. BEAT 4 EGGS AND SPREAD ON TOP OF THE CRAB MEAT IN THE SHELLS. BROWN BY DIPPING HOT LARD OVER ALL. SERVES 6.

- - PACITA PINEDA

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PANCIT GUISADO

1 CUP BOILED PORK, SLICED IN LONG NARROW STRIPS
1 CUP BOILED SHRIMPS, SLICED IN NARROW STRIPS
1 CUP BOILED CHICKEN, FLAKED
1 CUP CABBAGE, SHREDDED
1 HEAD GARLIC, SLICED
1 KILO MIQUI, NOODLES
1 CUP SHRIMP JUICE
1-1/2 CUP CHICKEN STOCK
1/2 CUP HAM, SLICED IN LONG NARROW STRIPS
1 TBL. FLOUR
3 TBL. SOY SAUCE
SALT TO TASTE
SLICES OF LEMON
1 ONION, SLICED

FRY SEPARATELY THE GARLIC, ONION, SHRIMPS, PORK, CHICKEN AND HAM. SET ASIDE A PORTION OF EACH FOR GARNISHING THE DISH. MIX THE REST AND THE SOY SAUCE, SALT AND PEPPER. COOK FOR ABOUT 2 MIN. THEN ADD THE CABBAGE, MIX WELL. ADD STOCK AND BOIL UNTIL ALMOST DRY. BLANCH MIQUI IN BOILING WATER FOR ABOUT 2 MIN. AND FRY IN LARD. THEN ADD TO MIXTURE. ARRANGE ON PLATTER AND GARNISH WITH FRIED GARLIC, PORK, CHICKEN, SHRIMPS, HAM AND SLICES OF LEMON.

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PICADILLO

1/2 LB. GROUND MEAT
2 CLOVES GARLIC
1/2 SLICED ONION
1 LARGE TOMATO
2 CUPS DICED POTATO
5 TBL. SHORTENING
2-1/3 CUP WATER
SALT AND PEPPER

PEEL AND DICE THE VEGETABLES. SAUTE' GARLIC, ONION AND TOMATO. ADD GROUND BEEF AND VEGETABLES. ADD WATER UNTIL MEAT AND VEGETABLES ARE TENDER, SEASON WITH SALT AND PEPPER.

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PORK ADOBO

2 LBS. PORK
3 BAY LEAVES
4 TSP. SALT
1 BUD GARLIC
1 TBL. BLACK PEPPER
1 TSP. LARD
2 CUPS WATER
1/2 CUP VINEGAR

CUT PORK INTO CUBES. PUT IN SAUCEPAN AND ADD VINEGAR, GARLIC, PEPPER, BAY LEAVES, SALT AND WATER. COVER AND COOK UNTIL SOFT. DRAIN THE LIQUID. ADD GARLIC AND LARD IF NEEDED. SAUTE' UNTIL BROWN. POUR LIQUID BACK IN PAN AND SIMMER 5 MINUTES.

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POTATO CROQUETTES

2-1/4 CUPS RICED POTATOES
1 CUP FLAKED FISH
1/4 CUP CHOPPED RAISINS
1/4 CUP CHOPPED ONIONS
2 EGG YOLKS
1/4 CUP BREAD CRUMBS
SALT TO TASTE
LARD

TO RICED POTATOES ADD 1/2 TSP. SALT, 2 TBL. BUTTER, 2 EGG YOLKS AND MILK, IF DESIRED. BOIL FISH WITH SALT, FLAKE AND SAUTE' IN LARD, ONION AND TOMATOES. ADD CHOPPED RAISINS, SEASON WITH SALT. FLATTEN 1 TBL. OF MASHED POTATOES AND STUFF WITH FLAKED FISH MIXTURE. FORM INTO BALLS AND ROLL IN BREAD CRUMBS AND FRY IN DEEP HOT FAT.

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RELLENO

1 CHICKEN
1/2 LB. BEEF OR PORK
1/2 LB. RAISINS
1 SMALL BOTTLE OLIVES
2 RIPE TOMATOES
2 TBL. CHOPPED PICKLE
1 TBL. CATSUP
2 TBL. SHORTENING
2 HARD-BOILED EGGS
1 SMALL CAN PEAS
2 TBL. MARGARINE
ONION

DRESS AND BONE THE CHICKEN. GRIND THE BEEF OR PORK. MINCE ONION AND TOMATOES, SEED RAISINS AND OLIVES. HEAT SHORTENING, ADD ONION, TOMATOES, GROUND MEAT, RAISINS, PEAS, PICKLE AND CATSUP; COOK UNTIL MEAT IS DONE. SEASON. ADD CHOPPED HARD-BOILED EGGS. STUFF THE BONED CHICKEN WITH THE MIXTURE; SEW UP OPENING. WRAP CHICKEN IN CHEESE CLOTH, BRING TO A BOIL IN WATER OR STEAM UNTIL TENDER. REMOVE FROM KETTLE AND FRY IN SHORTENING, BROWNING ALL SIDES EVENLY. SERVE WITH GIBLET GRAVY.
GIBLET GRAVY: COOK THE GIBLETS, DREDGE WITH FLOUR, SAUTE IN SHORTENING, ADD STOCK AND COOK UNTIL THICK.

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TORNE DU (BEEF WITH WINE)

1 LB. BEEF
1/4 CUP WINE (PEDRO DOMECQ)
1/8 TSP. CINNAMON
SHORTENING
1-1/2 LBS. POTATOES
SOY SAUCE, SALT AND PEPPER
1/2 SMALL LEMON
MARGARINE
STEM OF PARSLEY
1/8 CUP MILK
1 RED RADISH
EXTRA POTATO FOR CHIPS

SEASON THE FRESH BEEF WITH SALT, SOY SAUCE, LEMON JUICE, PEPPER, CINNAMON AND WINE. GREASE PAN WITH MARGARINE, BAKE MEAT IN OVEN 450F. BASTE WITH WATER UNTIL MEAT IS TENDER. CLEAN AND COOK POTATOES UNTIL TENDER, MASH WELL. SHAPE POTATO PUREE INTO A COW. PEEL ONE POTATO, SLICE THIN LENGTHWISE AND FRY IN HOT SHORTENING. WHEN MEAT IS TENDER, SLICE IT AND ARRANGE AROUND A PLATE, FORMING IT LIKE A FENCE AROUND THE COW FORMED FROM POTATO PUREE. ARRANGE THE POTATO CHIPS AROUND COW AS HAY. GARNISH WITH PARSLEY AND RED RADISH. TIME OF PREPARATION 45 MIN.

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LISTED BELOW ARE FILIPINO WORDS THAT APPEAR IN THE RECIPES AND THE EQUIVALENT IN ENGLISH.

KINCHAY	. . .	PARSLEY
APAHAP	. . .	FISH
TALAKITOK	. . .	FISH
CALAMANSI	. . .	PHILIPPINE LEMON
PAMINTON	. . .	POWDERED PIMIENTO
GARBANZOS	. . .	MEATY LARGE PEA-BEAN
MACAPUNO	. . .	SOLID COCONUT
MALUNGAY	. . .	PEA BEANS
MIQUI	. . .	NOODLES
BANGUS	. . .	FISH
TOKUA	. . .	BEANS

MEATS - FISH - POULTRY

12

12

AMERICAN PIZZA PIE - FRAN AUGUST

DISSOLVE 1 CAKE YEAST (OR 1 PKG. DRY YEAST IN 1/4 CUP LUKEWARM WATER. LET SET 5 MIN.

ADD:
- 1 UNBEATEN EGG
- 1/4 CUP TOMATO SAUCE
- 1/2 TSP. CLOVES
- 1 TSP. SALT
- 3 TBL. MELTED SHORTENING

MIX THOROUGHLY. ADD 2 CUPS SIFTED FLOUR. SET AT 85F OR 90F FOR ABOUT 1 HOUR OR UNTIL DOUGH DOUBLES IN BULK. MAKE HAMBURGER TOPPING:
SAUTE 1/2 LB. HAMBURGER AND 1/4 CUP CHOPPED ONIONS UNTIL PARTIALLY DONE, BUT NOT BROWN. ADD 3/4 CUP TOMATO SAUCE, 1/2 TSP. CLOVES, 1/2 TSP. SALT AND 1/8 TSP. PEPPER.
WHEN DOUGH HAS RISEN, PAT OR ROLL ON COOKY SHEET, WITHIN 1/2" OF EACH EDGE. BRUSH 3 TBL. MELTED BUTTER OVER DOUGH. SPRINKLE ON HAMBURGER TOPPING. TOP WITH 2 CUPS GRATED CHEESE. BAKE AT 425F FOR 15 - 18 MINUTES.

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BAKED HAM - MARGARET SMITH

- 1 WHOLE OR HALF HAM
- 1 CUP BROWN SUGAR
- 1/2 CUP PINEAPPLE JUICE
- 6-8 SLICES CANNED PINEAPPLE
- 1 JAR RED COCKTAIL CHERRIES
- WHOLE CLOVES

WHOLE HAM FOR LARGE GROUP, 1/2 HAM (AVERAGE 6 TO 8 LBS.) FOR SMALLER GROUP. DOUBLE RECIPE FOR LARGE HAM.
PLACE HAM, SKIN SIDE UP ON A RACK IN AN OPEN PAN. BAKE AT 325F (20 MIN. PER LB.). HALF AN HOUR BEFORE END OF COOKING PERIOD REMOVE HAM, PULL OFF SKIN, LEAVING FAT EXPOSED. MIX BROWN SUGAR AND PINEAPPLE JUICE TOGETHER. SPREAD HALF OF THIS GLAZE OVER HAM FAT AND RETURN TO OVEN FOR 15 MIN. THEN DECORATE HAM WITH PINEAPPLE SLICES, CHERRIES AND CLOVES. USE TOOTHPICKS TO HOLD FRUIT IN PLACE. SPOON REST OF GLAZE OVER FRUIT AND BAKE ANOTHER 15 MINUTES.

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BARBECUE HAMBURGER - LILLIAN WILSON

- 1 LB. LEAN GROUND BEEF
- 1 CUP CELERY CHOPPED
- 1 CUP CHOPPED ONION
- 1/2 BOTTLE CHILI SAUCE
- 1/2 TSP. ACCENT
- SALT AND PEPPER TO TASTE

PUT IN SAUCE PAN, STIR CONSTANTLY UNTIL WELL BLENDED. SIMMER 45 MINUTES. KEEP WARM UNTIL READY TO USE. SERVE ON WARM HAMBURGER ROLLS.

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BAKED REGITONI - CELE BRADLEY

1-1/2 LB. GROUND BEEF)
1 TSP. BASIL)
1 ONION)
GARLIC)
1 BUNCH PARSLEY)
1 TBL. OLIVE OIL) BROWN 3 MINUTES, ADD:
1 LARGE CAN PEELED TOMATOES (ITALIAN STYLE)
1 CAN TOMATO PASTE - FILL CAN WITH WATER AND ADD
SALT AND PEPPER

MIX - USE FORK. LET COOK ON LOW HEAT 30 MINUTES. BOIL 1 LB. PKG. REGITONI (OR MACARONI, IF NOT AVAILABLE) IN SALTED WATER UNTIL PLIABLE, OR WILL BEND, DRAIN AND BLANCH. PUT 1/2 INTO SHALLOW BAKING PAN, POUR OVER 1/3 OF SAUCE, 1/2 MOZZARELLO CHEESE. ADD REST OF REGITONI, CHEESE AND 1/3 SAUCE. BAKE 30 MINUTES. JUST BEFORE SERVING ADD REST OF SAUCE HEATED AND GRATED PARMESAN CHEESE.

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BARBECUED SPARERIBS - MARY KOWELL

3 LB. SPARERIBS
3 CUPS WATER
1 CUP VINEGAR
3/4 CUP MINCED ONION
1 CLOVE GARLIC, PEELED & MINCED
1-1/2 TBL. WORCESTERSHIRE SA
1/4 CUP GRANULATED SUGAR
2 TBL. SALT
3 TBL. CATSUP
1/4 TSP. PEPPER
1 BAY LEAF

BROIL SPARERIBS IN BROILER OVEN UNTIL GOLDEN BROWN ON BOTH SID MEANWHILE, COMBINE REMAINING INGREDIENTS AND BOIL FOR 10 MIN. IN AN UNCOVERED SAUCEPAN. PLACE SPARERIBS IN AN UNCOVERED BAK ING PAN OR ROASTER AND POUR SOME OF SAUCE OVER THEM. BAKE IN HOT OVEN - 450F FOR 1 HOUR, BASTING EVERY 10 MIN. WITH REST OF SAUCE, WHICH SHOULD BE KEPT BOILING HOT. SERVES 4 TO 5.

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BURGUNDY BEEF - JANE VAN LANDINGHAM

1-1/2 LB. LEAN STEW BEEF
2 TBL. BUTTER
2 MEDIUM ONIONS
1 CARROT
2 TBL. FLOUR
1/2 CUP RED WINE
1/2 CUP STOCK
SALT AND PEPPER
BOUQUET GARNI (PARSLEY, THYM AND BAY LEAF

MELT BUTTER IN HEAVY PAN. DICE CARROT AND ONIONS AND FRY GENT WITH THE BEEF IN THE BUTTER. WHEN MEAT IS SEARED ON ALL SIDES REMOVE THE MEAT AND VEGETABLES AND STIR IN FLOUR. ADD WINE, STOCK, BOUQUET GARNI AND STIR UNTIL SAUCE IS SMOOTH. PUT BACK MEAT AND VEGETABLES, COVER AND SIMMER 2 TO 3 HOURS. SERVES 4.

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BEEF STROGANOFF - JANE BENNETT

2 CLOVES GARLIC
1/4 LB. BUTTER
2 LBS. SHREDDED SIRLOIN
3 TBL. FLOUR
1-1/2 CUPS TOMATO JUICE
2 LARGE ONIONS SLICED
1 PINT SOUR CREAM
1 CAN MUSHROOMS, LARGE
1 BAY LEAF
2 TSP. SOY SAUCE
2 TBL. WORCESTERSHIRE SAUCE
SEASON LAVISHLY WITH SALT PEPPER AND PAPRIKA

RUB LARGE SKILLET WITH GARLIC AND HEAT. WHEN HOT ADD 1/2 OF BUTTER AND SAUTE THE BEEF. WHEN BEEF IS BROWN AND RENDERED, POUR OFF JUICES IN LARGE BOILER. DREDGE THE BEEF WITH 1-1/2 TBL. FLOUR AND ADD TOMATO JUICE - LET SIMMER UNTIL SLIGHTLY THICKENED. SET ASIDE.
SAUTE THE ONIONS AND MUSHROOMS WITH REMAINDER OF BUTTER. MAKE PASTE OF 1-1/2 TBL. FLOUR AND ADD TO BEEF JUICES. ADD SEASONINGS AND SAUCES. ADD THE BEEF AND ONIONS AND MUSHROOMS TO THE JUICES. HEAT. WHEN THE MIXTURE BUBBLES ADD SOUR CREAM. SERVE OVER STEAMED RICE OR WILD RICE. SERVES 6.

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CONSOMME POT ROAST - BETSY WILLIAMS

CUT SLIVERS OF GARLIC AND PUSH INTO CUTS IN MEAT MADE WITH SHARP KNIFE. SALT AND PEPPER ROAST AND COVER WELL WITH FLOUR. CHOP A LARGE ONION AND BROWN LIGHTLY IN 2 TBL. OF FAT. REMOVE ONIONS (TO SAUCER) AND SEAR MEAT ON ALL SIDES IN FAT UNTIL DARK BROWN. REMOVE ROAST TO ROASTING PAN. COVER WITH ONIONS. POUR OVER ROAST 1 CAN OF BOILING CONSOMME DILUTED WITH 1/2 CAN OF WATER. ABOUT 1/4 TO 1/2" OF LIQUID (IN BOTTOM OF PAN). ROAST COVERED AT 325F FOR 3 HOURS OR LONGER, DEPENDING ON SIZE OF ROAST. THICKEN LIQUID FOR GRAVY.

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CORN-STUFFED PORK CHOPS - MARTY SMITH

8 DOUBLE-RIB PORK CHOPS
SALT AND PEPPER
1 12-OZ. CAN (1-1/2 CUP) DRAINED WHOLE KERNEL CORN
2 TBL. CHOPPED PIMENTO
2 TBL. CHOPPED CELERY
2 TBL. CHOPPED GREEN PEPPER
1/4 CUP CHOPPED ONION
1/2 CUP DRY BREAD CRUMBS
1/2 TSP. SALT
1/2 TSP. THYME
1/4 TSP. SAGE

HAVE YOUR MEAT DEALER CUT A POCKET IN EACH CHOP, SLITTING FROM FAT SIDE AND CUTTING ALMOST TO BONE EDGE. SEASON WITH SALT AND PEPPER. MIX THE REMAINING INGREDIENTS AND STUFF IN POCKET OF CHOPS. CLOSE OPENING WITH TOOTHPICK ALONG THE FAT EDGE, INSERTING THEM AT AN ANGLE SO THEY DON'T KEEP CHOPS FROM TOUCHING SKILLET. LACE WITH STRING. BROWN SLOWLY IN HEAVY SKILLET. ADD 1/2 CUP HOT WATER, COVER TIGHTLY AND SIMMER TIL TENDER. ABOUT 1-1/2 HOUR. ADD MORE WATER IF NECESSARY. REMOVE STRING, TOOTHPICKS BEFORE SERVING.

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CORNED BEEF HASH OR HAM PIES - PEG WEAVER

PASTRY:

2 CUPS FLOUR	) SIFT TOGETHER	(6 TBL. SHORTENING
1 TSP. BAKING POWDER	) AND CUT IN - -	(1 EGG, SLIGHTLY BEATEN
1/2 TSP. SALT	)	(1/3 CUP MILK

ADD MILK TO EGG. ADD THIS TO DRY INGREDIENTS TO MAKE SOFT DOUGH. DIVIDE AND ROLL OUT 1/8" THICK. LINE MUFFIN TINS, FILL WITH CORNED BEEF MIXTURE (HASH WITH ONION) AND FOLD EDGES OF PASTRY UP OVER IT. SERVE WITH CHEESE RAREBIT OR YOUR FAVORITE TOMATO SAUCE. GROUND UP HAM IS ALSO DELICIOUS IN THESE PASTRY SHELLS. PREPARATION CAN BE DONE IN THE MORNING AND THEN REFRIGERATED UNTIL EVENING USE. BAKE 12 TO 15 MIN. AT 400F OR UNTIL BROWN.

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CORNISH PASTIES - DOROTHY CHAFFIN

BEEF, RAW, 1/4 LB. CUT IN TINY CUBES
POTATOES, RAW, FINELY DICED, 3/4 CUP — 1/2 TSP. SALT
ONION, FINELY CHOPPED, 1/3 CUP — DASH PEPPER
PASTRY, PLAIN OR FLAVORED WITH MARJORAM FOR 2-CRUST PIE.

COMBINE BEEF, POTATO, ONION, SALT AND PEPPER. DIVIDE PASTRY IN HALF AND ROLL INTO TWO SQUARES, 10X10". CUT EACH INTO QUARTERS TO MAKE 8 SMALL SQUARES. PLACE ABOUT 3 TBL. OF MEAT MIXTURE ON EACH SQUARES; MOISTEN AROUND EDGES WITH MILK AND FOLD INTO A TRIANGLE. PINCH EDGES TOGETHER AND CUT SLITS ON TOPS FOR STEAM TO ESCAPE; BRUSH TOPS WITH MILK. PLACE ON UNGREASED BAKING SHEET AND BAKE IN HOT OVEN 425F FOR 35 TO 40 MIN. DELICIOUS SERVED WITH A CREAMED VEGETABLE.

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GOULASH - CONNIE DYBDAL

1 LB. HAMBURGER, BROWN
2 LARGE ONIONS, BROWN IN BUTTER
1 LARGE CAN TOMATOES
1 CUP WATER
1 CAN KIDNEY BEANS

AND LAST:
1 CUP UNCOOKED RICE
1/2 TSP. PAPRIKA
1 SLICED GREEN PEPPER
COOK ON TOP OF STOVE 20 MINUTES AND THEN BAKE 3/4 HOURS IN 350F OVEN. SERVES 6 TO 8.

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HAM BUFFET RING - DOROTHY CHAFFIN

1 CAN TOMATO SOUP
3/4 CUP WATER
2 TBL. GELATIN (SOFTENED IN 1/2 CUP COLD WATER)
1 3-OZ. PKG. CREAM CHEESE
2 CUPS GROUND COOKED HAM
1 TBL. GRATED ONION
1 TBL. VINEGAR
1/2 CUP MAYONNAISE
2 TBL. PREPARED MUSTARD

COMBINE SOUP AND WATER; HEAT THOROUGHLY. REMOVE FROM HEAT, ADD SOFTENED GELATIN AND CHEESE. BEAT SMOOTH WITH BEATER. COOL; ADD VINEGAR, ONION, MAYONNAISE, MUSTARD AND HAM. RINSE RING MOLD (8-1/2" DIA.) WITH COLD WATER. POUR IN MIXTURE. CHILL 3 TO 4 HOURS. UNMOLD ON SALAD GREENS. GARNISH WITH HARD-BOILED EGGS AND STUFFED OLIVES. SERVES 10 TO 12.

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HAM DELIGHT - RUTH SANDBERG

1 LB. SMOKED HAM, CUT IN PORTION SIZES
1 CUP MILK, APPROXIMATELY
4 HEAPING TBL. BROWN SUGAR
1/4 TSP. WATER

PREHEAT OVEN TO 350F. PUT BROWN SUGAR IN LARGE FRYING PAN ON BURNER. SPRINKLE WATER ON SUGAR AND MELT. AFTER SUGAR IS MELTED, PLACE HAM (AFTER CUTTING EDGES SO AS NOT TO BUCKLE) ON TOP OF SUGAR AND BROWN BOTH SIDES IN SUGAR. POUR ENOUGH MILK ON THE HAM TO COVER. PLACE IN OVEN AND COOK 30 TO 40 MIN. OR UNTIL MILK SEPARATES. REMOVE HAM AND THICKEN MILK-SUGAR MIXTURE WITH CORNSTARCH. MAKES DELICIOUS GRAVY'. SERVES 4.

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HAM SLICES COOKED WITH WINE - JANE BENNETT

USE EITHER A SLICE OF HAM OR SLICE OF SMOKED PORK GOODIE OR COTTAGE HAM. PLACE SLICE OR SLICES IN A MEDIUM DEEP SQUARE PAN. STUD WITH CLOVES. SPRINKLE EACH LAVISHLY WITH NUTMEG, CINNAMON AND BROWN SUGAR. POUR, SO AS NOT TO DISTURB THE SPICES AND BROWN SUGAR, ENOUGH BURGUNDY, SHERRY OR CLARET TO COME TO THE TOP OF THE SLICE OR SLICES AND BAKE FOR 30-35 MIN. IN A MEDIUM OVEN AT 350F.

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ITALIAN MEAT LOAF - ZELMA PAPADOPULO

2 LBS. GROUND BEEF OR CHUCK
1/2 LB. SAUSAGE
1/2 CUP SOFT BREAD OR CRUMBS
1 CAN TOMATO SAUCE
1 EGG
1 TSP. ONION SALT
1 TSP. GARLIC SALT
1/4 TSP. ITALIAN SEASONINGS
1/2 TSP. CELERY SALT
1/4 TSP. SAVOR SALT
1/4 TSP. THYME
SALT AND PEPPER

MIX MEAT, BREAD, EGG AND SEASONINGS TOGETHER WELL, THEN POUR HALF CAN TOMATO SAUCE IN MIXTURE AND MIX TOGETHER. MAKE INTO LOAF AND PUT INTO BAKING PAN AND POUR ON REMAINING CAN OF TOMATO SAUCE. FILL CAN WITH WATER AND POUR OVER MEAT. BAKE IN OVEN OF 300F FOR ABOUT 2 HOURS. BASTE FREQUENTLY. USING CAN ITALIAN SPAGETTI SAUCE WITH MUSHROOMS IS ALSO GOOD. SERVE SAUCE ON SPAGETTI.

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LANCASHIRE HOT POT - IRIS JOHNSON

1 LB. LEAN ROUND BEEF, CUT INTO 1-1/2" CUBES
1 TBL. FLOUR
SALT AND PEPPER
AC'CENT
4 SLICED MEDIUM ONIONS
6 THINLY SLICED PARED POTATOES
2 BEEF BOUILLON CUBES
1-1/2 CUPS BOILING WATER
1 TBL. WORCESTERSHIRE
2 TBL. BUTTER OR MARGARINE

START HEATING OVEN TO 350F. GREASE 2 QT. COVERED CASSEROLE. COAT CUBED BEEF WITH FLOUR TO WHICH A SPRINKLING OF SALT, PEPPER AND AC'CENT HAVE BEEN ADDED. LINE BOTTOM OF CASSEROLE WITH HALF OF ONIONS, TOP WITH HALF OF BEEF, THEN HALF OF POTATOES. REPEAT ENDING WITH LAYER OF POTATOES. DISSOLVE BOUILLON CUBES IN BOILING WATER; STIR IN WORCESTERSHIRE, 1/4 TSP. SALT AND 1/8 TSP. PEPPER. POUR OVER POTATOES. DOT WITH BUTTER. BAKE COVERED 1-1/2 HOURS; UNCOVER AND BAKE 1/2 HOUR LONGER OR UNTIL POTATOES ARE GOLDEN. MAKES 4 SERVINGS.

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LUNCHEON TREAT - CLAIRE VARNER

ROLL BISCUIT DOUGH RECIPE. SPREAD WITH MIXTURE OF 1/2 HAMBURGER AND 1/2 SAUSAGE MEAT. ROLL LIKE JELLY ROLL. BAKE ON COOKY SHEET ABOUT 30 MINUTES. TOP WITH MUSHROOM GRAVY. SERVE WITH WALDORF SALAD.

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MARGO'S LAMB SHANKS - PATRICIA BILLINGSLEY

1 CUP WINE
3 TBL. BROWN SUGAR, SOME PREFER LESS
2 CANS TOMATO SAUCE
1 LARGE ONION SLICED THIN
1 LARGE CLOVE GARLIC, CHOPPED FINE
1 TSP. ROSEMARY
1/2 TSP. OREGANO
1 TSP. DILL SEED
LAMB SHANKS

COVER SHANKS WITH ABOVE MIXTURE AND BAKE 3 HOURS AT 300F IN COVERED ROASTER.

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MEAT LOAF - RHETA WILLES

2 LB. ROUND GROUND BEEF STEAK
1/2 LB. FRESH PORK, GROUND
1 CUP BREAD CRUMBS
1 MED. ONION, GRATED
2 EGGS
1 CUP RICH MILK
1 SCANT TBL. SALT
1/4 TSP. BAKING POWDER, STIRRING IN LAST THING
1/4 TSP. PEPPER

MIX CRUMBS, ONION, SALT, PEPPER WITH MEAT, THEN ADD SLIGHTLY BEATEN EGGS, MIXED WITH MILK. STIR IN BAKING POWDER. FORM IN LOAF IN PAN AND PREHEAT FOR 20 MIN. IN 400F OVEN. MIX ONE CAN TOMATO SOUP OR TOMATO SAUCE WITH CAN OF WATER AND HEAT TO BOILING POINT - POUR THIS OVER THE PREHEATED MEAT LOAF AND TURN HEAT DOWN TO 300F AND FINISH BAKING. PLACE MEAT ON PLATTER AND JUST SLIGHTLY THICKEN SAUCE WITH CORN STARCH AND POUR OVER MEAT.

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MEAT LOAF - BETSY WILLIAMS

1 LB. GROUND BEEF
1/4 CUP CHOPPED ONION
1-1/2 CUP FINE SOFT BREAD CRUMBS
2 TSP. SALT
1 EGG
4 TSP. BOTTLED HORSERADISH
1/4 TSP. DRY MUSTARD
3 TBL. CHOPPED GREEN PEPPER
3 TBL. CATSUP
1/2 CUP MILK

BAKE AT 400F FOR ABOUT 1-1/2 HOURS. COVER WITH 1 CAN TOMATO SAUCE DURING BAKING IF DESIRED.

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PAPRIKA BEEF - MARGE WEBBEN

2 LB. ROUND STEAK CUT 1/4" THICK
2 TBL. FAT
1 TBL. SALT
1/2 TSP. PAPRIKA
1 CLOVE GARLIC, PEELED
1 CUP WATER
2 TBL. WORCESTERSHIRE SAUCE
3/4 CUP SOUR CREAM
1 TSP. PAPRIKA
2 TBL. FLOUR

MELT FAT IN A HEAVY SKILLET. RUB THE MEAT WITH SALT AND PAPRIKA. BROWN THE GARLIC IN THE HOT FAT. REMOVE THE GARLIC. ADD MEAT AND BROWN WELL. ADD WATER AND WORCESTERSHIRE SAUCE. COVER AND COOK SLOWLY ABOUT 2 HOURS. ADD SOUR CREAM AND PAPRIKA. CONTINUE TO COOK SLOWLY ABOUT 15 MINUTES. REMOVE STEAK TO A HOT PLATTER. THICKEN THE BROTH WITH THE FLOUR MIXED WITH 1/2 CUP COLD WATER. STIR AND BOIL 5 MINUTES. SERVE GRAVY OVER MEAT.

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PICKLED BEEF OR PORK POT ROAST - INEZ JENKINS

1/4 LB. ROAST (BEEF OR PORK)
6 MEDIUM POTATOES
3 SMALL CARROTS CUT IN HALF
1 WHOLE ONION
1/2 CUP VINEGAR
2 TSP. SALT
1/2 TSP. GARLIC SALT
1/2 TSP. ALLSPICE (OPTIONAL)
1/4 TSP. PEPPER
1/2 CUP WATER

SEAR ROAST WELL IN HEAVY ROASTER. ADD VINEGAR, WATER, 1 TSP. SALT AND REMAINING SPICES. COOK WITH LID ON ROASTER, OVER MEDIUM HEAT UNTIL NEARLY DONE. THEN, ADD ONION, POTATOES, CARROTS AND REMAINING SALT. IF LIQUID DRIES UP, ADD A LITTLE MORE WATER SO IT WON'T BURN. WHEN EVERYTHING IS DONE, THICKEN REMAINING LIQUID FOR GRAVY. THE MORE YOU SEAR YOUR ROAST IN THE BEGINNING, THE BROWNER YOUR GRAVY WILL BE.

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PORK CHOPS-SAUERKRAUT - CONNIE GORDON

4 PORK CHOPS
1 LARGE CAN OF SAUERKRAUT
SALT AND PEPPER

SALT AND PEPPER PORK CHOPS AND BROWN IN HOT SKILLET. EMPTY CAN OF SAUERKRAUT IN CASSEROLE. POUR DRIPPINGS FROM FRYING PAN OVER SAUERKRAUT. PLACE PORK CHOPS ON TOP. BAKE IN MODERATE OVEN FOR 1 HOUR.

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PORK CHOPS SUPREME - RUTH SANDBERG

BROWN SEASONED PORK CHOPS (ANY AMOUNT NEEDED) IN A GREASED HEAVY SKILLET. TOP EACH BROWNED SEASONED PORK CHOP WITH 1 THIN SLICE ONION AND 1 THIN LEMON SLICE. SPRINKLE WITH BROWN SUGAR. ADD 1/2 CUP CATSUP. ADD A SMALL AMOUNT OF WATER AND COVER. COOK OVER LOW HEAT UNTIL TENDER - ABOUT 30 TO 45 MINUTES. FOR AN EXCELLANT GRAVY, ADD CORNSTARCH TO THE LIQUID AFTER YOU HAVE REMOVED THE PORK CHOPS. YUMMY!

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SOY SAUCE BAR-B-Q STEAK - INEZ JENKINS

4 LB. OF BEEF FILLET
1 CUP SOY SAUCE
1/2 CUP SUGAR
1/4 CUP VINEGAR
1 TSP. POWDERED GINGER
1 TSP. GARLIC SALT
2 JIGGERS SHERRY OR BOURBON

COMBINE ALL INGREDIENTS AND SOAK MEAT IN SAUCE. FOR THIN STEAKS 3 OR 4 HOURS WILL BE ENOUGH. THE THICKER THE STEAK, THE LONGER THE MARINATING TIME. A 2-INCH STEAK SHOULD MARINATE OVERNIGHT. REMOVE STEAK FROM SAUCE A FEW MINUTES BEFORE BROILING AND DRAIN. THEN BROIL AS YOU WOULD YOUR FAVORITE BROILED STEAK. THIS ONE TASTES BEST WHEN CHARCOAL BROILED, BUT MAY BE OVEN BROILED.

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SURPRISE PACKAGES - MARGE SHELDON

1/3 CUP CHOPPED ONION
1-1/2 LB. CABBAGE
1/3 CUP BUTTER OR MARGARINE
1/2 LB. GROUND BEEF CHUCK
1 TBL. SALAD OIL
4 HARD-COOKED EGGS
1-1/2 TSP. SALT
1/2 TSP. PEPPER
BISCUIT DOUGH

ADD ONION TO CABBAGE, CHOP VERY FINE. MELT BUTTER OR MARGARINE ADD CABBAGE MIXTURE. COOK SLOWLY, UNCOVERED, 35 TO 40 MINUTES, STIRRING FREQUENTLY. SAUTE MEAT IN SALAD OIL; ADD TO CABBAGE; COOL. CHOP EGGS; ADD. ADD SALT AND PEPPER. MAKE BISCUIT DOUGH FROM FAVORITE RECIPE; ROLL 1/4" THICK, CUT IN 6" SQUARES. ADD ABOUT 1/3 CUP MIXTURE TO EACH SQUARE. PULL OPPOSITE CORNERS UP TO CENTER; SEAL EDGES. PLACE, SEALED EDGES DOWN, IN SHALLOW BAKING PAN. BAKE IN HOT OVEN, 425F, 25 TO 30 MINUTES. MAKES 12.

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SURPRISE MEAT LOAF - MARY STOCKEN

1-1/2 LB. GROUND BEEF
1-1/2 CUPS DRY MED. BREAD CRUMBS
2/3 CUP DICED PROCESS AMERICAN CHEESE
1/2 CUP CHOPPED ONION
1/2 CUP CHOPPED CELERY
2 TBL. CHOPPED GREEN PEPPER
2 TSP. SALT
DASH THYME
DASH GARLIC SALT
2 BEATEN EGGS
1 8-OZ. CAN (1 CUP) SEASONED TOMATO SAUCE
2 TBL. CATSUP

COMBINE ALL INGREDIENTS, EXCEPT CATSUP AND MOLD INTO 8-1/2" X 4-1/2" LOAF PAN. INVERT ON SHALLOW BAKING PAN AND REMOVE LOAF PAN. BAKE IN MODERATE OVEN - 350F - 30 MINUTES. NOW SCORE TOP OF LOAF DIAGONALLY WITH KNIFE HANDLE, FILL LINES WITH THE CATSUP. RETURN TO OVEN AND BAKE 30 TO 40 MIN. LONGER. SERVES 8.

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SWEET-SOUR PORK SPARE RIBS - INEZ JENKINS

4 LB. PORK SPARE RIBS
1/2 CUP SOY SAUCE
1/4 CUP VINEGAR
1/4 CUP SUGAR
1/2 TSP. POWDERED GINGER
1/2 TSP. GARLIC SALT

CUT SPARE RIBS INTO 2 OR 3 INCH PIECES. BROWN SLIGHTLY IN SKILLET OR HEAVY POT. ADD ALL INGREDIENTS AND COOK WITH MEDIUM HEAT UNTIL PORK IS WELL DONE. STIR FREQUENTLY SO IT WON'T BURN. SOY SAUCE BURNS EASILY. ADD A FEW DROPS OF WATER IF NECESSARY TO KEEP FROM BURNING. WHEN DONE, DRAIN OFF EXCESS OIL AND SLIGHTLY THICKEN REMAINING LIQUID WITH CORNSTARCH. SERVE HOT.

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SWISS STEAK WITH RICE - DOROTHY PARTRIDGE

1/4 CUP FLOUR
2 TSP. SALT
2 TSP. PAPRIKA
1/2 TSP. PEPPER
1 LB. ROUND STEAK, CUT IN PIECES
1 CLOVE GARLIC, CUT IN HALF
2 LARGE ONIONS, SLICED
1/3 CUP SHORTENING
1/2 CUP UNCOOKED RICE
2 CUP CANNED OR COOKED TOMATOES
2 CUPS HOT WATER

MIX FLOUR WITH SALT, PAPRIKA AND PEPPER. RUB STEAK WITH GARLIC AND ROLL IN SEASONED FLOUR. BROWN ONIONS SLIGHTLY IN MELTED SHORTENING. REMOVE ONIONS. SEAR MEAT ON BOTH SIDES (BUT DO NOT BROWN) AND PUT IN CASSEROLE GREASED WITH SHORTENING. PLACE ONIONS, RICE AND TOMATOES ON TOP OF MEAT. ADD REMAINDER OF FLOUR MIXTURE TO SHORTENING IN SKILLET. ADD WATER AND BLEND UNTIL SMOOTH. STRAIN OVER MEAT IN CASSEROLE. COOK, COVERED IN 350F OVEN FOR 1-1/2 HOURS OR UNTIL MEAT IS TENDER. SERVES 6.

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TAMALE PIE - MARGARET HUNGERFORD

SERVES 10 TO 12 PEOPLE

4 LARGE ONIONS, CHOPPED FINE
1 LB. MEAT, CHICKEN OR GROUND ROUND STEAK
1/2 TSP. CHILI POWDER
1 CAN TOMATO SOUP
1 CAN HOT SAUCE
1 QUART WATER
1-1/4 CUPS CORN MEAL
1 CUP RIPE OLIVES CHOPPED FINE OR 1/2 CUP WHOLE ONES
SALT TO TASTE

SIMMER ONIONS SLOWLY IN 4 TBL. FAT. ADD MEAT AND BROWN. ADD LIQUIDS, SALT AND CHILI POWDER, THEN THE CORN MEAL. WHEN THICKENED ADD THE OLIVES. POUR INTO WELL-BUTTERED LARGE BAKING DISH. BAKE SLOWLY 1 HOUR.

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BAKED HOT CRAB - BECKY BOWEN

MAKE WHITE SAUCE OF: (1/4 CUP BUTTER, 4 TBL. FLOUR, 2 CUPS MILK, SALT AND PEPPER)

1 CUP DRY BREAD CRUMBS
1 CAN (6-1/2 OZ.) CRAB FLAKED
1/2 CUP PIMENTO, CHOPPED
2 HARD BOILED EGGS
1 CUP SLIVERED BLANCHED ALMONDS

STIR REMAINING INGREDIENTS INTO WHITE SAUCE. POUR INTO GREASED CASSEROLE. TOP WITH BREAD CRUMBS. BAKE IN 350F OVEN 25 MIN.

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CLAM FRITTERS - MARIAN BALLANCE

1 PT. CLAMS, WELL CHOPPED OR
2 SMALL CANS OF MINCED CLAMS
2 CUPS FLOUR
2 EGGS
1 TSP. BAKING POWDER (ADD SLIGHT MORE FOR TROPICAL CLIMATE)
1 CUP MILK, MORE OR LESS TO MAKE RIGHT CONSISTENCY.

FRY IN DEEP FAT.

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DEVILED SALMON LOAF - ERLINE DAVIS

1 LB. CAN SALMON, FLAKED
3 SLICES BREAD
1 TBL. WORCESTERSHIRE SAUCE
2 TSP. PREPARED MUSTARD, OR HOT MUSTARD, IF PREFERRED
1/4 CUP FINELY CHOPPED CELERY
1/2 CUP FINELY CHOPPED ONION
1 TBL. CHOPPED PARSLEY
1/2 TSP. SALT
DASH PEPPER
1 TBL. LEMON JUICE
2 EGGS, SLIGHTLY BEATEN

SOAK BREAD IN MILK, SQUEEZE DRY. COMBINE WITH OTHER INGREDIENTS PACK INTO PAPER LINED (GREASED) LOAF PAN. BAKE IN 350F OVEN - 30 TO 40 MIN. TURN OUT ON PLATTER, GARNISH WITH SLICES OF HARD-BOILED EGG AND PICKLE SLICES. SERVES 4 TO 6.

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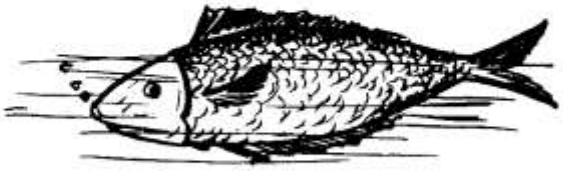

SHRIMP CREOLE - DOROTHY J. JONES

5 LBS. SHRIMP
1 CUP CHOPPED ONION
1/2 CUP CHOPPED GREEN PEPPER
2 CUPS CELERY
2 CLOVES GARLIC
1 LARGE CAN SOLID PACK TOMATOES
3 CANS TOMATO SAUCE
2 CUPS STOCK
2 BAY LEAVES
1/8 TSP. THYME
1/8 TSP. CAYENNE PEPPER
1/4 CUP SHERRY
SALT AND PEPPER TO TASTE

THOROUGHLY CLEAN SHRIMP AND BOIL (THIS IS STOCK MENTIONED ABOVE). DRAIN SHRIMP AND SET ASIDE. SAUTE VEGETABLES IN SMALL AMOUNT OF OIL; ADD REMAINING INGREDIENTS EXCEPT SHRIMP AND SHERRY. SIMMER 45 MINUTES. THICKEN WITH FLOUR. ADD SHRIMP AND SHERRY JUST BEFORE SERVING. CAN BE MADE THE DAY BEFORE. SERVES 8 - 10.

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TUNA BAKE - CELE BRADLEY

TO SERVE 24 PEOPLE

2 - 12 OZ. PACKAGES FLAT NOODLES
2 TBL. SALT
4 CANS TUNA
PEPPER
4 CANS CREAM MUSHROOM SOUP
4 CUPS MILK
4 CUPS CRUSHED POTATO CHIPS
4 STALKS CELERY
2 MEDIUM ONIONS

COOK NOODLES IN BOILED SALTED WATER ABOUT 15 MINUTES, RINSE, DRAIN. POUR INTO 4 BUTTERED 8X8X2-INCH PANS OR EQUIVALENT. SPREAD TUNA ON TOP. SPRINKLE LIGHTLY WITH PEPPER. BROWN ONION AND CELERY IN BUTTER OR MARGARINE AND ADD TO MIXED SOUP AND MILK, POUR OVER ALL - COVER WITH CHIPS. BAKE IN 375F OVEN FOR 30 MIN. OR UNTIL LIGHTLY BROWNED.

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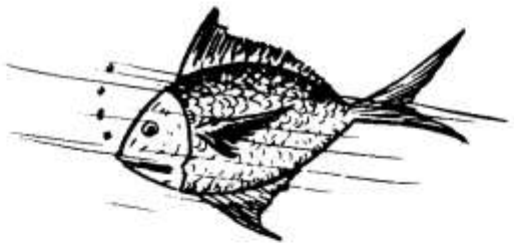

ARROZ CON POLLO - VIRGINIA RICE

1/2 CUP OLIVE OIL (OR WESSON OIL)
2 LARGE CHOPPED ONIONS
1 CLOVE GARLIC MASHED
2 FRICASSE CHICKENS OR AN EQUAL AMOUNT OF LEGS, THIGHS, BREASTS
1 BAY LEAF
2 TBL. MINCED PARSLEY
2 CANS PIMENTOS CHOPPED
1 CAN TINY PEAS AND LIQUID OR 1 BOX FRESH FROZEN PEAS
1 LARGE CAN TOMATOES
2 CUPS UNCOOKED RICE
WATER, MEASURE IN TOMATO CAN MORE NEEDED IF FROZEN PEAS ARE USED
SALT, PEPPER, PAPRIKA, PINCH OF SAFFRON

BROWN THE ONIONS AND GARLIC IN THE OIL, THEN BROWN THE CHICKEN WHICH HAS BEEN SEASONED WITH SALT, PEPPER AND PAPRIKA. ADD ALL OTHER INGREDIENTS AND COOK OVER A LOW FIRE 45 MINUTES OR UNTIL RICE AND CHICKEN ARE DONE. THIS MAY BE VARIED BY ADDING ONE OR ALL OF THE FOLLOWING: MUSHROOMS, THIN STRIPS OF HAM, DICED WIENERS OR SHERRY. SERVE WITH A GREEN SALAD AND GARLIC BREAD. THIS CAN BE ENLARGED FOR A BIGGER GROUP. CHANGE THE SEASONINGS TO TASTE IF THESE SEEM TOO MUCH OR TOO LITTLE.

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BARBECUED CHICKEN - JANE BENNETT

3 TBL. CATSUP
1 TBL. LEMON JUICE
2 TBL. WORCESTERSHIRE SAUCE
1 TSP. EACH OF SALT, PREPARED MUSTARD, CHILI POWDER AND PAPRIKA
2 TBL. VINEGAR
4 TBL. WATER
2 TBL. BUTTER
3 TBL. BROWN SUGAR
1/2 TSP. RED PEPPER

MIX ALL INGREDIENTS AND HEAT THOROUGHLY. GREASE INSIDE OF A HEAVY PAPER BAG. SALT AND PEPPER A 3 LB. CHICKEN. DIP IN SAUCE, THEN PUT IN BAG. POUR REMAINING SAUCE OVER CHICKEN. FOLD BAG TO KEEP SAUCE FROM RUNNING OUT. PLACE BAG IN THE ROASTER AND COVER. COOK 15 MIN. AT 500F, THEN TURN TO 350F AND ROAST 1 HOUR AND 15 MIN. DON'T OPEN BAG UNTIL TIME TO SERVE.

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CHICKEN BARBECUE - PEGGY FOSTER

IN SAUCEPAN, COMBINE:
3-1/2 CUPS TOMATOES (#2-1/2 CAN)
1 CUP WATER
1/4 CUP SALAD OIL
1-1/2 TSP. SUGAR
1-1/2 TSP. DRY MUSTARD
1-1/2 TSP. CHILI POWDER
1-1/2 TSP. PAPRIKA
2-1/2 TSP. SALT
2 TBL. VINEGAR
1-1/2 TBL. WORCESTERSHIRE SAUCE
4 BOUILLON CUBES
1/2 CUP CHOPPED ONIONS
1 SMALL CAN MUSHROOMS
1 SMALL CAN PITTED SLICED OLIVES
1/2 TSP. PEPPER

BRING TO BOILING POINT AND SIMMER ABOUT 30 MIN. CLEAN, CUT AND WIPE WITH DAMP CLOTH, 2 CHICKENS (2-1/2# EACH). PLACE IN ROASTER PAN, SKIN SIDE UP. POUR BARBECUE SAUCE OVER CHICKEN. BAKE 1-1/2 HOURS OR UNTIL TENDER IN 350F OVEN. SERVES 6.

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CHICKEN DRUMSTICKS - HEKKA STYLE - INEZ JENKINS

1 DOZ. CHICKEN DRUMSTICKS OR THIGHS
2 CANS SLICED MUSHROOMS
2 BUNCHES GREEN ONION, MORE IF YOU LIKE
1/4 CUP SOY SAUCE
2 TBL. SUGAR
1/4 TSP. POWDERED GINGER
1/4 TSP. GARLIC SALT
1/4 CUP WATER

ROLL CHICKEN IN FLOUR AND BROWN SLIGHTLY IN SKILLET. PLACE IN DEEP, HEAVY POT. ADD SOY SAUCE, SUGAR, GINGER, GARLIC, SALT AND WATER. COOK OVER MEDIUM HEAT UNTIL TENDER BUT NOT FALLING APART. STIR OFTEN SO IT WON'T BURN. ADD A LITTLE MORE WATER IF IT DRIES OUT. CLEAN GREEN ONION AND CUT IN 2-INCH LENGTHS. DRAIN WATER FROM CANNED MUSHROOMS. ADD BOTH TO CHICKEN AND STIR. REMOVE FROM FIRE AND LET STAND A FEW MINUTES BEFORE SERVING.

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CHICKEN LIVERS GRANADA - PAT LITTLE

3 STRIPS BACON, DICED
1/4 CUP CHOPPED ONION
1/4 CUP CHOPPED GREEN PEPPER
3/4 LB. CHICKEN LIVERS, CUT IN BITE-SIZE PIECES
2 TBL. FLOUR
SALT AND PEPPER TO TASTE
1/2 CUP CHICKEN STOCK (CANNED OR BOUILLON CUBE BROTH)
1/2 CUP BURGANDY OR OTHER RED TABLE WINE
1/4 CUP CHOPPED PARSLEY
1 TBL. SHERRY WINE
1/4 CUP SLICED RIPE OLIVES

COOK BACON, ONION AND GREEN PEPPERS TOGETHER SLOWLY IN LARGE, HEAVY SKILLET UNTIL BACON BEGINS TO BROWN. ADD CHICKEN LIVERS; SAUTE OVER MEDIUM HEAT FOR 5 MIN. TURING OFTEN. SPRINKLE IN FLOUR; ADD STOCK AND BURGANDY; COOK, STIRRING GENTLY, UNTIL MIXTURE BOILS AND THICKENS. ADD OLIVES, PARSLEY, SHERRY, SALT AND PEPPER. SERVE PIPING HOT ON TOAST WITHOUT DELAY.

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CHICKEN MOLE - ERLINE DAVIS

4 LB. CHICKEN
CELERY STALK AND TOPS
1 CARROT
1 ONION, HALVED
1 SLICE DRY BREAD
2 TBL. SEEDLESS RAISINS
1/4 OZ. UNSWEETENED CHOCOLATE (1/4 SQUARE)
3 TBL. BLANCHED ALMONDS
2 TBL. MINCED ONION
3 TBL. SALAD OIL
2 TBL. FLOUR
1/4 TSP. GROUND CINNAMON
1/4 TSP. GROUND CLOVES
1/2 TSP. SALT
1 TBL. CHILI POWDER
1/2 CUP CANNED TOMATO SAUCE
2-1/4 CUPS CHICKEN STOCK

HAVE CHICKEN CUT AS FOR FRICASSEE. COVER WITH COLD WATER, ADD CELERY, TOPS, CARROT AND ONION. COOK UNTIL TENDER. SET ASIDE AND COOL. RESERVE STOCK. GRIND BREAD, RAISINS, CHOCOLATE AND ALMONDS. SAUTE MINCED ONION IN OIL UNTIL GOLDEN BROWN. STIR IN FLOUR AND SPICES; THEN ADD BREAD MIXTURE. STIR IN TOMATO SAUCE AND CHICKEN STOCK. COOK UNTIL SLIGHTLY THICKENED (I MAKE THE SAUCE IN A SKILLET). POUR OVER DRAINED BONED CHICKEN AND SIMMER OVER VERY LOW HEAT FOR 30 MINUTES. SERVES 6.

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CHICKEN OVEN BROWNED - PATRICIA BILLINGSLEY

2-1/2 TO 3-1/4 LB. QUARTERED CHICKEN
1/4 CUP FLOUR
1/2 TSP. SALT.
1/4 TSP. PEPPER
1 TSP. PAPRIKA
1/4 CUP BUTTER

MELT BUTTER IN SHALLOW CASSEROLE (1-1/2 QT. SIZE). LAY IN CHICKEN, SKIN DOWN. BAKE AT 400F - 30 MIN. UNTIL GOLDEN BROWN ON UNDERSIDE. ADD 1 CAN CONDENSED CREAM OF CHICKEN SOUP. ADD 3 OR 4-OZ. CAN SLICED MUSHROOMS (DO NOT DRAIN), 1 TBL. SHERRY. TURN CHICKEN, POUR SAUCE ON IT AND BAKE 15 MIN. MORE UNTIL BUBBLY. SERVES 4.

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JACKIE'S CHICKEN - JACKIE BLAINE

MASH 1 CLOVE GARLIC WITH 1/2 TSP. SALT
ADD:
1/4 CUP SALAD OIL
1/2 CUP LEMON JUICE
1/2 TSP. PEPPER
1/2 TSP. THYME
2 TBL. GRATED ONION

CHILL. HOUR BEFORE COOKING POUR 1/2 OVER CHICKEN AND MARINATE IN REFRIGERATOR, TURN OFTEN. BROIL - ON PIT OR IN BROILER. BASTE WITH REMAINDER OF SAUCE. SERVE WITH: CRESS, ROMAINE, ORANGES, AVOCADO AND FRENCH DRESSING. ANGEL FOOD CAKE WITH STRAWBERRIES AND WHIPPED CREAM.

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SCALLOPED CHICKEN - ERLINE DAVIS

1 - 4 OR 5 LB. ROASTING CHICKEN
11 OR 12 SLICES STALE BREAD
1 CUP FINELY CHOPPED CELERY
1/2 CUP FINELY CHOPPED ONION
1/4 CUP MINCED PARSLEY
1/4 POUND MELTED BUTTER OR MARGARINE
SALT AND PEPPER TO TASTE

COVER WHOLE CHICKEN WITH BOILING WATER WITH TWO TSP. SALT AND 1 TBL. SODIUM GLUTOMATE. BRING TO BOIL, LOWER HEAT AND COOK GENTLY UNTIL TENDER. WHEN CHICKEN HAS COOLED IN ITS BROTH TAKE IT OUT CAREFULLY AND REMOVE ALL THE SKIN - PUT SKIN ON COOKY SHEET IN A LOW 250F OVEN UNTIL IT IS CRISP ENOUGH TO CRUMBLE EASILY - DRAIN ON PAPER TOWELS. CUT ALL THE MEAT FROM THE CHICKEN. YOU CAN GET NEAT SLICES FROM THE BREAST AND SECOND JOINTS, THE REST WILL BE SCRAPPY. CRUMBLE BREAD WITH FINGERS AFTER REMOVING CRUSTS. ADD TO THE BREAD, CELERY, ONION, PARSLEY SALT, PEPPER AND MELTED BUTTER - TOSS TO MIX WELL.
GREASE A BIG SHALLOW CASSEROLE. PUT IN A LAYER OF BREAD CRUMB MIXTURE, OVER THIS SPREAD ABOUT 1/3 OF CHICKEN, USING SCRAPPY PIECES FIRST. COVER THIS WITH BREAD CRUMB MIXTURE, THEN ANOTHER LAYER OF CHICKEN, MORE BREAD CRUMBS AND THE BROWNED SKIN CRUMBLED INTO SMALL PIECES. PUT IN THE REST OF THE CHICKEN. COVER TOP WITH THE LAST OF THE BREAD MIXTURE AND 2 SLICES OF STALE BREAD, CUT IN SMALL SQUARES. SPRINKLE WITH 2 TBL. MINCED PARSLEY. HEAT 2 CUPS CHICKEN BROTH AND 1 CUP RICH MILK TO BOILING POINT. POUR THIS OVER CASSEROLE. DOT HEAVILY WITH BUTTER, BAKE UNCOVERED IN MODERATE - 350F - OVEN UNTIL THOROUGHLY HOT. WHEN FINISHED THE CONSISTENCY SHOULD BE MOIST AND FLUFFY BUT NOT "RUNNY". MORE LIQUID CAN BE ADDED IF NEEDED. IF THE TOP ISN'T NICELY BROWNED TURN OVEN UP TO 450F FOR A FEW MINUTES.

SAUCE FOR SCALLOPED CHICKEN:

BROWN 1 SMALL CLOVE GARLIC, FINELY MINCED IN 2 TBL. BUTTER. BLEND IN 2 TBL. FLOUR. COOK OVER DIRECT HEAT STIRRING CONSTANTLY UNTIL FLOUR IS GOLDEN BROWN. ADD 1 CUP CHICKEN BROTH AND 1/4 CUP CREAM. COOK AND STIR UNTIL SAUCE HAS THICKENED AND LET BOIL A MINUTE OR SO. THIS MAKES A SMALL QUANTITY OF SAUCE AND RECIPE CAN BE DOUBLED IF YOU LIKE, BUT THE CHICKEN IS SO MOIST THAT VERY LITTLE SAUCE IS NEEDED.

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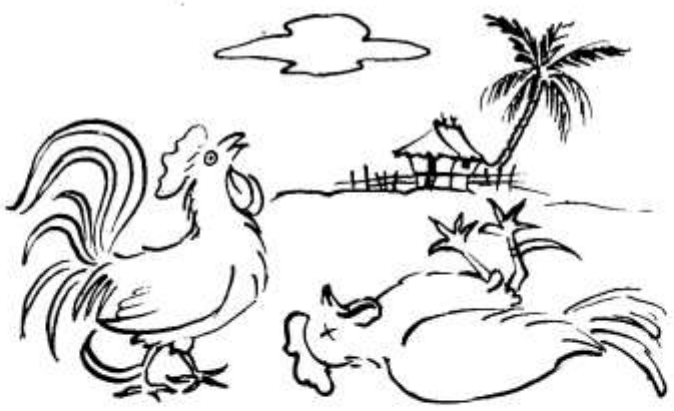

CHEESE-MUSHROOM SAUCE FOR LEFTOVER TURKEY - VIRGINIA RICE

1/2 CUP DRY SHERRY
2 TBL. MINCED ONION
1/2 CUP DICED GREEN PEPPER
1 CUP GRATED CHEESE
LEFTOVER TURKEY, SLICED OR DICED
2 TBL. FLOUR
1 TSP. SALT
1 CUP EVAPORATED MILK
1 6-OZ. CAN MUSHROOMS

COMBINE ALL INGREDIENTS EXCEPT MUSHROOMS AND TURKEY IN TOP OF DOUBLE BOILER; ADD LIQUID FROM MUSHROOMS. STIR OVER HOT WATER UNTIL CHEESE MELTS AND MIXTURE THICKENS. ADD MUSHROOMS. IF TURKEY IS SLICED SERVE SEPARATELY; IF CUBED, ADD TO SAUCE AND HEAT. SERVE WITH SAFFRON RICE.

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CHILI PEPPER SAUCE - VIRGINIA RICE

WASH A HANDFUL OF CHILI PEPPERS AND PUT IN A SMALL BOTTLE. COVER WITH GOOD SHERRY (AND I DON'T MEAN COOKING SHERRY). LET STAND THREE WEEKS BEFORE USING. THREE DROPS OF THIS GIVES THAT "EXTRA SOMETHING" TO SOUPS, SAUCES, GRAVIES OR CASSEROLES.

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EASY HOLLANDAISE SAUCE - CLAIRE VARNER

CUT UP 1/4 LB. BUTTER. PUT IN TOP OF DOUBLE BOILER WITH 3 EGG YOLKS, 3 TBL. LEMON JUICE. LET STAND AT ROOM TEMPERATURE. JUST BEFORE SERVING, HEAT OVER GENTLY BOILING WATER 1-1/2 MIN. STIRRING WITH WOODEN SPOON. SERVE AT ONCE. EXCELLANT WITH CANNED PINK SALMON.

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KOREAN BARBECUE SAUCE A LA JAROCH - PATRICIA BILLINGSLEY

1 TSP. MEAT TENDERIZER
1 CUP SHOYU SAUCE
1/2 CUP VINEGAR (MORE IF DESIRED)
1/2 CUP PINEAPPLE JUICE
1/4 CUP SUGAR
1/2 CUP SALAD OIL (SESAME OIL)
1 TSP. TABASCO SAUCE
3 CLOVES FRESH GARLIC, PRESSED
1/2 ONION, GRATED

PRIOR TO USING, SPRINKLE MEAT WITH 1 CUP FINELY CHOPPED GREEN ONION TOPS. SOAK APPROXIMATELY 6 HOURS.

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MUSTARD SAUCE FOR ROAST HAM - RHETA WILLES

2 TBL. DRY MUSTARD
1 TBL. FLOUR
3/4 CUP SUGAR
3/4 CUP VINEGAR
PIECE OF BUTTER

HEAT VINEGAR AND BUTTER, POUR GRADUALLY ON DRY INGREDIENTS. RETURN TO STOVE AND COOK TO BOILING POINT AND A COUPLE OF MINUTES MORE. THOROUGHLY COOK - IT SHOULD BE CONSISTENCY OF THICK SALAD DRESSING. THEN ADD 1/2 PINT OF CREAM WHIPPED STIFF - FOLD TOGETHER UNTIL WELL MIXED.

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RANDOLPH'S BARBECUE SAUCE - ERLINE DAVIS

3 CUPS VINEGAR
1 CUP TOMATO JUICE
1/2 CUP LEMON JUICE
3 LARGE ONIONS, CHOPPED
6 STALKS CELERY INC. TOPS, CHOPPED
1 LARGE OR 2 SMALL SEGMENTS GARLIC
1 TSP. CELERY SEED
1/2 TSP. CRUSHED RED PEPPER OR 1/2 TSP. TABASCO SAUCE (BOTH IF HOT SAUCED DESIRED)
1/2 TSP. FRESH GROUND PEPPER
1/2 TSP. SALT
1 TSP. PAPRIKA
1/2 CUP BUTTER, MARG. OR SALAD OIL (I USE BUTTER)

COMBINE ALL INGREDIENTS, SIMMER OVER LOW HEAT UNTIL ONIONS, CELERY AND GARLIC ARE "MUSHY". FORCE THROUGH SIEVE, RETURN TO SAUCE PAN AND CONTINUE COOKING OVER LOW HEAT UNTIL REDUCED TO ONE PINT.

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SPAGETTI SAUCE - DOROTHY CHAFFIN

WASH AND SOAK A HANDFUL OF DRY MUSHROOMS. SAVE WATER.
6 MED. ONIONS, CHOPPED
4 CLOVES GARLIC, CHOPPED
FRY ONIONS AND GARLIC IN 1/4 CUP OLIVE OIL AND 1/4 CUP BUTTER UNTIL SOFT
ADD:
2 CANS HOT TOMATO SAUCE
2 CANS TOMATO PASTE
2 TSP. WORCESTERSHIRE SAUCE
1 TBL. CHOPPED CELERY LEAVES
2 TBL. CHOPPED PARSLEY
FRY 1 POUND GROUND ROUND IN OIL OR BUTTER AND ADD TO ABOVE. SALT AND PEPPER TO TASTE. ADD DRY MUSHROOMS, WATER AND 1 CAN MUSHROOM BUTTONS. COOK SLOWLY FOR ABOUT 4 HOURS. IF IT BECOMES TOO THICK, ADD WATER OR TOMATO JUICE.

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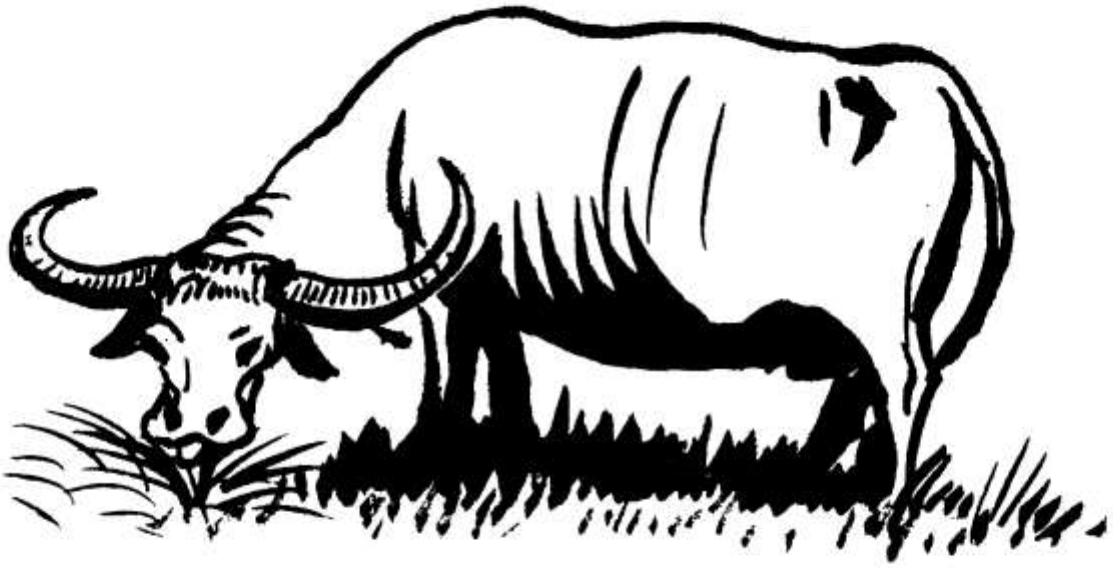
MISCELLANEOUS



GUAVA PECAN SANDWICHES - MARGARET DAVIS

1/4 CUP GUAVA JELLY
1/4 CUP CHOPPED PECANS
3/4 CUP CREAM CHEESE
2 TBL. CREAM
20 THIN ROUNDS OF BREAD

SPREAD GUAVA JELLY ON ROUND OF BREAD; THEN SPREAD THE MIXTURE OF CREAM CHEESE, CREAM AND NUTS. APPROXIMATE YIELD: 20

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SANDWICH SPREAD - NORMA COX
(FAVORITE OF MY HUSBAND)

1 CAN DEVILED HAM
1 HARD-BOILED EGG
ABOUT 1 TSP. PICKLE RELISH
MIX TOGETHER WITH MAYONNAISE AND SPREAD ON BUTTERED BREAD.

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HAM-OLIVE SANDWICH SPREAD - NORMA COX

1/2 LB. BOILED HAM - OR ANY AMOUNT DESIRED
SMALL JAR GREEN OLIVES WITH PIMENTO

GRIND TOGETHER, THEN MIX TOGETHER WITH LITTLE MAYONNAISE - DELICIOUS!

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THERE HAVE BEEN SEVERAL REQUESTS FOR RECIPES TO SERVE 10 OR MORE.

LISTED BELOW ARE RECIPES FOR LARGER GROUPS AND THE SECTION IN WHICH THEY APPEAR:

RECIPE:	SECTION:
KAFFEE	BEVERAGES
TRADER VIC'S PUNCH	BEVERAGES
PUNCH A LA RUSSE	BEVERAGES
ITALIAN NOODLE CASSEROLE	CASSEROLES
SCALLOPED CHICKEN	CASSEROLES
BAKED HAM	MEATS
HAM BUFFET RING	MEATS
SURPRISE PACKAGES	MEATS
TAMALE PIE	MEATS
TUNA BAKE	FISH
INDIAN BEEF CURRY	SPECIAL
MEXICAN DINNER	SPECIAL

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WEIGHTS AND MEASURES

3 TEASPOONS	1 TABLESPOON
4 TABLESPOONS	1/4 CUP
8 TABLESPOONS	1/2 CUP
12 TABLESPOONS	3/4 CUP
16 TABLESPOONS	1 CUP
2 TABLESPOONS	1 LIQUID OUNCE
1 CUP	1/2 PINT
2 CUPS	1 PINT
2-1/4 CUPS GRANULATED SUGAR	1 POUND
2-1/3 CUPS FIRMLY PACKED BROWN SUGAR	1 POUND
1-1/3 CUPS FIRMLY PACKED BROWN SUGAR	1 CUP GRAN. SUGAR
4 CUPS SIFTED CONFECTIONERS SUGAR	1 POUND
4 CUPS SIFTED ALL-PURPOSE FLOUR	1 POUND
4-1/2 CUPS SIFTED CAKE FLOUR	1 POUND
1 CUP, LESS 2 TBL. SIFTED GENERAL-PURPOSE FLOUR	1 CUP SIFTED CAKE FLOUR
1 TBL. CORNSTARCH	2 TBL. FLOUR
2-1/3 CUPS RICE	1 POUND
1 SQ. CHOCOLATE	1 OUNCE
3-1/2 TBL. COCOA AND 1/2 TBL. BUTTER	1 OZ. OR 1 SQ. CHOC.
1 CUP CHOPPED NUTS	1/4 POUND
16 MARSHMALLOWS	1/4 POUND
5 CUPS GRATED AMERICAN CHEESE	1 POUND
1-1/3 TBL. VINEGAR OR 1-1/2 TBL. LEMON JUICE AND SWEET MILK TO MAKE 1 CUP	1 CUP SOUR MILK

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PIES

ANGEL PIE - BETTY ANDREWS

4 EGG WHITES
1 CUP SUGAR
1/2 TSP. CREAM OF TARTAR

BEAT EGG WHITES UNTIL FOAMY, ADD CREAM OF TARTAR AND BEAT UNTIL STIFF. GRADUALLY FOLD IN SUGAR. SPREAD IN GREASED PIE PAN. BAKE 40 MIN. IN 300F OVEN. COOL.
FILL WITH:

6 EGG YOLKS
2/3 CUP SUGAR
1 CUP WHIPPED CREAM
3 TBL. LEMON JUICE
3 TBL. GRATED LEMON RIND

BEAT EGG YOLKS UNTIL LEMON COLORED AND THICK. BEAT IN SUGAR, JUICE AND RIND. COOK IN TOP OF DOUBLE BOILER UNTIL THICK, STIRRING CONSTANTLY. COOL. FOLD IN THE WHIPPED CREAM. PUT IN SHELL AND PUT IN THE REFRIGERATOR FOR 24 HOURS.

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APPLE-PINEAPPLE PIE - OCTAVIA R. DEEMS

1 NO. 2 CAN SLICED APPLES, DRAINED
1 NO. 2 CAN CRUSHED PINEAPPLE, DRAINED
1/3 CUP SUGAR
2 TBL. TAPIOCA
CINNAMON

MIX DRAINED FRUIT TOGETHER IN A LARGE BOWL. MIX SUGAR, TAPIOCA AND CINNAMON TOGETHER AND ADD TO THE FRUIT. STIR WELL AND LET STAND WHILE PREPARING PIE CRUST. USE YOUR BEST FLAKY PIE CRUST FOR A 9 OR 10-INCH PIE. COMBINE 1 TBL. SUGAR AND 1 TBL. FLOUR AND SPRINKLE BOTTOM OF CRUST IN PIE PLATE. POUR APPLE-PINEAPPLE MIXTURE IN CRUST, DOT WITH BUTTER, COVER WITH LATTICE TYPE TOP CRUST. BAKE IN 450F OVEN FOR 10 TO 12 MIN. OR UNTIL STARTING TO BROWN NICELY. REDUCE HEAT TO 375F FOR 45 MIN. WHEN USING FRESH FRUIT, SUGAR AND TAPIOCA MUST BE INCREASED ACCORDINGLY. APPLES SHOULD BE SLICED THIN AND PINEAPPLE SHREDDED TO ABOUT EQUAL SIZE.

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BLUEBERRY SOUR CREAM PIE - MRS. H. J. HOUGHTON

3 CUPS OF BLUEBERRIES (CANNED)
4 TBL. FLOUR
1/2 CUP SUGAR
1/8 TSP. SALT

COOK, STIRRING CONSTANTLY UNTIL THICK. ADD 2 TBL. OF WINE VINEGAR AND 2 TBL. OF BUTTER. REMOVE AND COOL. WHEN MIXTURE IS COOL POUR INTO A 9-INCH PIE SHELL. SPREAD 1 CUP OF SOUR CREAM OVER MIXTURE AND BAKE IN A 300F OVEN FOR 10 MINUTES.

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CHOCOLATE CREAM PIE - GENEVA HUNT

COOKIE CRUMB CRUST OR RICH PIE CRUST WITH CHOPPED NUTS ROLLED INTO IT.
CREAM 3/4 CUP BUTTER (USE AT LEAST HALF BUTTER IF SHORTENING IS SUBSTITUTED) AND 1 CUP SUGAR. BEAT 3 EGGS AND ADD TO CREAMED MIXTURE. ADD 2 SQUARES CHOCOLATE, MELTED AND COOLED. PLACE IN CRUST AND ALLOW TO CHILL SEVERAL HOURS. IT WILL BE FIRM BUT CUT IN SMALL PIECES. SERVE WITH WHIPPED CREAM.

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CHOCOLATE NUT ANGEL PIE - MILDRED ROSS

MERINGUE PIE SHELL:
1/2 CUP GRANULATED SUGAR 1/8 TSP. CREAM OF TARTAR
2 EGG WHITES
HEAT OVEN TO 275F. SIFT SUGAR AND CREAM OF TARTAR TOGETHER. BEAT EGG WHITES BY HAND OR ELECTRIC BEATER UNTIL STIFF, NOT DRY. ADD SIFTED INGREDIENTS SLOWLY, BEATING CONTINUOUSLY UNTIL SMOOTH AND GLOSSY. LINE THE BOTTOM AND SIDES OF A WELL GREASED 9" PIE KEEPING CENTER HOLLOWED OUT TO 1/4" THICKNESS; DO NOT SPREAD MERINGUE ON RIM. BAKE ABOUT 1 HOUR OR UNTIL LIGHTLY BROWNED AND CRISP TO TOUCH. COOL.

FILLING:
1/2 CUP CHOPPED NUTS 3/4 CUP SEMI-SWEET CHOCOLATE BITS
3 TBL. HOT WATER 1 CUP CREAM, WHIPPED
1 TSP. VANILLA
MELT CHOCOLATE IN DOUBLE BOILER. STIR IN WATER; COOK UNTIL THICKENED. COOL SLIGHTLY, ADD VANILLA, FOLD IN WHIPPED CREAM AND NUTS. TURN INTO MERINGUE SHELL. FREEZE UNTIL READY TO USE.

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FROZEN LEMON PIE - DOROTHY TASSELL

3 EGG YOLKS - BEATEN, ADD 1/8 TSP. SALT AND 1/2 CUP SUGAR. COOK IN TOP OF DOUBLE BOILER. STIR IN 1/4 CUP OF FRESH LEMON JUICE AND 1/2 TSP. GRATED RIND. COOK OVER HOT WATER UNTIL THICKENED AND COATS SPOON. REMOVE FROM FIRE AND CHILL. BEAT 3 EGG WHITES UNTIL STIFF, FOLD IN 1 CUP OF WHIPPED CREAM AND ADD TO COOKED MIXTURE. SPRINKLE 6 TBL. OF VANILLA WAFER CRUMBS IN FREEZING TRAY THEN POUR IN FILLING. TOP WITH 6 MORE TBL. OF VANILLA WAFER CRUMBS AND FREEZE UNTIL FIRM. SERVE IN FINGER LENGTH SLICES

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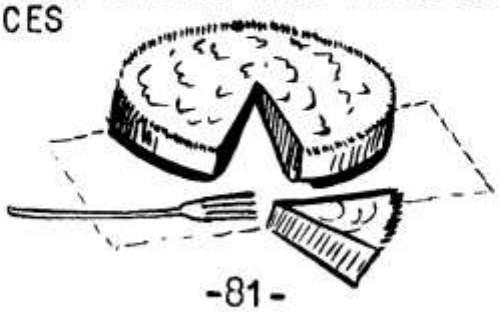

GEORGIA BUTTERMILK PIE - CLAIRE VARNER

1 CUP SUGAR
3 TBL. FLOUR
3 EGGS, SEPARATED
2 TBL. MELTED BUTTER
1/4 TSP. SALT
2 CUPS BUTTERMILK

MIX SUGAR AND FLOUR. ADD BEATEN YOLKS AND BUTTERMILK. ADD MELTED BUTTER AND SALT AND COMBINE. FOLD IN BEATEN EGG WHITES. POUR INTO A PASTRY LINED PIE PLATE AND BAKE FOR 10 MIN. AT 450F THEN LOWER OVEN TO 350F AND BAKE FOR 45 MIN. ORANGE PASTRY CAN BE USED BY USING ORANGE JUICE INSTEAD OF WATER.

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HEAVENLY PIE - CELE BRADLEY

1-1/2 LARGE ALMOND HERSHEY BAR
1 PINT WHIPPING CREAM
3/4 STICK BUTTER
12 GRAHAM CRACKERS

CRUSH GRAHAM CRACKERS, MIX WITH BUTTER, SHAPE INTO PIE PAN AND CHILL. WHIP CREAM UNTIL STIFF, MELT BAR, THEN MIX INTO CREAM. POUR INTO CRUST AND CHILL.

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MACAROON PIE - GENEVA HUNT

(ESPECIALLY GOOD, IN SPITE OF HOW IT SOUNDS)

1 CUP OF GRAHAM CRACKER CRUMBS
1 CUP OF SUGAR
1/2 CUP CUT NUTS
3 EGG YOLKS, WELL BEATEN
3 EGG WHITES, BEATEN STIFF

MIX CRUMBS, SUGAR, NUTS AND EGG YOLKS. LAST, FOLD IN EGG WHITES AND POUR IN WELL GREASED PIE PLATE. BAKE AT 350F FOR ABOUT 20 MIN. SERVE WARM WITH WHIPPED CREAM OR ICE CREAM. THIS CAN BE BAKED A DAY BEFORE AND WARMED BEFORE SERVING. (IT HAS TO BE WARMED TO LOOSEN FROM PIE PLATE).

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PUMPKIN PIE - WANDA B. OLDS

2 EGGS, SLIGHTLY BEATEN
3/4 CUP SUGAR
1 TSP. CINNAMON
1/4 TSP. CLOVES
1-3/4 CUPS PUMPKIN
1/2 TSP. SALT
1/2 TSP. GINGER
1-1/2 CUPS EVAPORATED MILK

MIX ALL INGREDIENTS IN ORDER GIVEN - POUR INTO UNBAKED 9-INCH PIE SHELL. SPRINKLE SUGAR AND BUTTER ON TOP. BAKE 15 MIN. IN A 425F OVEN AND THEN REDUCE HEAT TO 350F FOR 45 MIN.

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WHITE CHRISTMAS PIE - DOROTHY CHAFFIN

SOFTEN 1 TBL. GELATIN IN 1/4 CUP COLD WATER
MIX TOGETHER IN SAUCEPAN { 1/2 CUP SUGAR
{ 4 TBL. FLOUR
{ 1/2 TSP. SALT
STIR IN GRADUALLY 1-1/2 CUPS MILK. COOK OVER LOW HEAT, STIRRING UNTIL IT BOILS. BOIL 1 MIN. REMOVE FROM HEAT. STIR IN SOFTENED GELATIN. COOL. WHEN PARTIALLY SET, BEAT WITH ROTARY BEATER UNTIL SMOOTH.
BLEND IN - - - - - - - - - - { 3/4 TSP. VANILLA
{ 1/4 TSP. ALMOND EXTRACT
GENTLY FOLD IN - - - - - - - { 1/2 CUP WHIPPING CREAM, WHIPPED
CAREFULLY FOLD INTO A
MERINGUE OF - - - - { 3 EGG WHITES (3/8 CUP)
{ 1/4 TSP. CREAM OF TARTAR
{ 1/2 CUP SUGAR
FOLD IN - - - - - - - - - - { 1 CUP MOIST SHREDDED COCONUT
(FRESH COCONUT IS BEST IF AVAILABLE)
PILE INTO COOLED BAKED 9" PIE SHELL. SPRINKLE WITH MOIST SHREDDED COCONUT. CHILL UNTIL SET (ABOUT 2 HR.). SERVE COLD

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PIE CRUST - WANDA B. OLDS

2-1/4 CUPS SIFTED FLOUR
1 TSP. SALT
3/4 CUP SHORTENING
5 TBL. COLD MILK

SIFT FLOUR AND SALT TOGETHER. CHOP AND CUT SHORTENING INTO FLOUR UNTIL ABOUT THE SIZE OF PEAS. ADD MILK AND MIX LIGHTLY WITH A FORK. ROLL IN WAX PAPER AND LET COOL IN REFRIGERATOR FOR ABOUT 1/2 HOUR, THEN USE FOR YOUR FAVORITE PIE. THIS MAY BE MADE UP THE DAY BEFORE IF LEFT IN REFRIGERATOR OVERNIGHT. LET WARM UP IN ROOM BEFORE ROLLING OUT. MAKES 1 - 2-CRUST PIE OR 2 - 1-CRUST PIES.

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SALADS - DRESSINGS - SOUPS

AVOCADO SALAD - JACQUE LAW

1 PKG. LIME JELLO)
1 CUP BOILING WATER) MIX, COOL AND ADD:
1 AVOCADO, SIEVED AND WELL MASHED, NO LUMPS
1 TBL. LEMON JUICE
DASH OF SALT
1/3 CUP PLUS 1 TBL. FINELY CHOPPED CELERY
1/2 TSP. ONION JUICE
2 TBL. MAYONNAISE
1/2 CUP WHIPPING CREAM, WHIPPED
TOP WITH DRESSING OF MAYONNAISE, WHIPPED CREAM AND PINEAPPLE JUICE. GARNISH WITH FINGERS OF FRESH PINEAPPLE. SERVES 6.

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CABBAGE SALAD - ETHELYN WALTERMAN

6 CUPS SHREDDED CABBAGE
1 SMALL GREEN PEPPER, CHOPPED
1 SMALL PIMENTO, CHOPPED
1 TSP. SALT
1/2 TSP. CELERY SEED
1 TBL. SUGAR
1/2 CUP MAYONNAISE
1 TBL. VINEGAR
1 TBL. PREPARED MUSTARD
BLEND WELL TOGETHER. CHILL TWO HOURS BEFORE SERVING.

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CALIFORNIA SALAD - PAT WRIGHT

BOIL 2/3 CUP OF SUGAR AND 2/3 CUP OF WATER FOR 5 MINUTES.
SOAK 2 TBL. GELATIN IN 1/2 CUP OF ORANGE JUICE AND DISSOLVE IN THE HOT SYRUP. COOL.
ADD: 2 CUPS OF GRAPEFRUIT PULP AND JUICE MIXED. POUR INTO A RING MOLD AND CHILL UNTIL FIRM. (PREPARE THE DAY BEFORE).
UNMOLD ON A SERVING PLATTER. SERVES 6.

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COLE SLAW - DOROTHY CHAFFIN

CHOP FINELY, OR GRIND, ONE MEDIUM CABBAGE AND ONE MEDIUM ONION.
COVER AND LET STAND IN REFRIGERATOR TO CHILL.
FILL AN 8-OUNCE GLASS OR CUP OVER HALF WITH SUGAR, THEN FILL ALMOST TO TOP WITH VINEGAR. ADD A COUPLE CLOVES OF GARLIC.
STIR OCCASIONALLY UNTIL ALL SUGAR IS DISSOLVED. IT IS A GOOD IDEA TO MAKE THIS IN THE MORNING SO GARLIC CAN PERMEATE.
ABOUT AN HOUR BEFORE SERVING COMBINE CABBAGE AND DRESSING, FIRST REMOVING THE GARLIC.

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CRANBERRY RING SALAD - DOROTHY CHAFFIN

1 PKG. LEMON GELATIN
1-1/2 CUPS BOILING WATER
1/2 CUP CRUSHED PINEAPPLE
3/4 CUP CRANBERRY SAUCE
1/2 CUP CHOPPED CELERY

DISSOLVE GELATIN IN BOILING WATER; CHILL. WHEN SLIGHTLY THICKENED ADD CELERY, PINEAPPLE AND CRANBERRY. TURN INTO RING MOLD. CHILL UNTIL FIRM. UNMOLD, GARNISH WITH LETTUCE. CHOPPED NUTS MAY BE ADDED.

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FROZEN CRANBERRY SALAD - FRANCES FARRAR

2 3-OZ. PKG. CREAM CHEESE
3/4 CUPS MAYONNAISE
1 CUP WHIPPING CREAM
1 CUP CUBED, JELLIED CRANBERRY SAUCE
1 9-OZ. CRUSHED PINEAPPLE (1 CUP)
1/2 CUP CHOPPED RIPE OLIVES
1/4 CUP CHOPPED CELERY

BLEND CHEESE AND MAYONNAISE TOGETHER. FOLD IN WHIPPED CREAM. FOLD IN THE CRANBERRY SAUCE CUBES, CRUSHED PINEAPPLE, RIPE OLIVES AND CELERY. POUR INTO A REFRIGERATOR TRAY AND FREEZE 3 TO 4 HOURS. TOP EACH SERVING WITH A STAR CUT FROM A SLICE OF CRANBERRY SAUCE. MAKES 5 TO 6 SERVINGS. SERVE ON LETTUCE.

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FROZEN FRUIT SALAD - EDNA MANETSCH

1/2 PT. CREAM WHIPPED STIFF
4 BANANAS, DICED
1 SMALL PKG. MARSHMALLOWS DICED
1 SMALL BOTTLE MARASCHINE CHERRIES, DICED
1 TBL. SUGAR
1 SMALL CAN SLICED PINEAPPLE, CUT IN SMALL PIECES

ADD IN ORDER AND FREEZE IN ICE TRAY. THIS IS QUITE GOOD WITH OR WITHOUT THE MARSHMALLOWS. MAKES A NICE DESSERT ALSO.

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HOT SLAW - WANDA OLDS

1 TSP. MUSTARD
1 TSP. SALT
1 TSP. SUGAR
1 TBL. FLOUR
1 TBL. MELTED BUTTER OR OIL
1 EGG YOLK
1/3 CUP HOT VINEGAR

MIX WELL. COOK IN DOUBLE BOILER UNTIL THICK. COOL AND STRAIN. ADD 1/2 CUP WHIPPED CREAM AND POUR OVER CHOPPED CABBAGE THAT HAS BEEN COOKED A FEW MINUTES (UNTIL TENDER) IN SMALL AMOUNT OF WATER. THIS SAUCE MAY BE USED ON COLD UNCOOKED CABBAGE ALSO.

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JELLO FRUIT SALAD - SARAH HARRIS

USE FRUIT JUICE INSTEAD OF WATER AS A DILUENT AND USE 1/4 TO 1/2 CUP LESS OF DILUENT THAN REQUIRED. JELLO WILL BE FIRMER. FOR DRESSING - EQUAL QUANTITIES OF MAYONNAISE AND WHIPPED CREAM AND WHIP WITH EGG BEATER.

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MOLDED CUCUMBER SALAD - PHOEBE KEY COYKENDALL

1 PKG. OF LIME JELLO
3/4 CUP HOT WATER
1/4 CUP LEMON JUICE
1 TSP. ONION JUICE
SALT TO TASTE
1 CUP SOUR CREAM
1 GOOD-SIZED CUCUMBER, GRATED

COMBINE THE JELLO, HOT WATER, LEMON AND ONION JUICE AND SALT. STIR UNTIL THOROUGHLY DISSOLVED. SET TO COOL. WHEN THE MIXTURE HAS BEGUN TO 'SET' ADD THE SOUR CREAM AND GRATED CUCUMBER. POUR INTO A MOLD WHICH HAS BEEN SLIGHTLY OILED AND CHILL THOROUGHLY IN THE REFRIGERATOR. UNMOLD ON A BED OF LETTUCE. VERY GOOD TO SERVE WITH ANY SORT OF FISH DISHES. SERVES 4-6.

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PEAR-NUT SOUFFLE SALAD - IRIS JOHNSON

1 PKG. LEMON FLAVORED GELATIN
1 CUP HOT WATER
1/2 CUP COLD WATER
1/2 CUP REAL MAYONNAISE
1/4 TSP. SALT
JUICE OF ONE LEMON
2 TSP. SUGAR
2 PEARS, PEELED AND DICED
1/2 CUP SEEDLESS GRAPES, HALVED
1 3-OZ. PKG. CREAM CHEESE, SOFT
1/4 CUP CHOPPED WALNUTS

DISSOLVE GELATIN IN HOT WATER. ADD COLD WATER, MAYONNAISE AND SALT. BLEND WITH ROTARY BEATER. POUR INTO REFRIGERATOR FREEZING TRAY. QUICK CHILL IN FREEZING 15 TO 20 MIN. OR UNTIL FIRM BUT SOFT IN CENTER. WHILE THIS IS CHILLING COMBINE LEMON JUICE AND SUGAR AND POUR OVER DICED PEAR. TURN CHILLED MIXTURE INTO BOWL AND WHIP WITH ROTARY BEATER UNTIL FLUFFY. DRAIN PEARS (DISCARDING THE LEMON JUICE) AND MIX WITH GRAPES, CREAM CHEESE AND 2 TBL. NUTS. FOLD CHEESE MIXTURE INTO WHIPPED GELATIN. POUR INTO 1-QUART MOLD. CHILL UNTIL FIRM IN REFRIGERATOR (NO FREEZING) 30 TO 60 MINUTES. UNMOLD AND GARNISH WITH REMAINING WALNUTS. SERVE ON SALAD GREENS. SERVES 6.

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POTATO SALAD - SARAH HARRIS

8 MED. SIZED SALAD POTATOES
1 MEDIUM SIZED ONION
6-8 HARD-BOILED EGGS
4 CRISP STALKS CELERY
1 CAN SHRIMP
SALT AND PEPPER
MAYONNAISE 2-3 TBL.

COOK POTATOES UNTIL YOU CAN JUST PIERCE THEM WITH FORK. DO NOT COOK UNTIL BREAKING POINT. HARD COOK EGGS. FOR FIRM POTATOES AND EGGS PREPARE THIS ON PREVIOUS DAY AND REFRIGERATE AFTER COOLING. CUT POTATOES, ONION, EGGS, CELERY INTO SMALL BITS. SALT AND PEPPER TO TASTE. BREAK SHRIMP INTO BITS AND MIX WELL. ADD MAYONNAISE AND CHILL.

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24-HOUR SALAD - SARAH HARRIS

1 CUP FRESH ORANGES - CUT UP SMALL
1 CUP CRUSHED PINEAPPLE - AFTER JUICE IS DRAINED
1 CUP MARSHMALLOWS - CUT UP SMALL

MIX WELL IN BOWL. COVER THIS MIXTURE WITH 1 CUP SOUR CREAM. REFRIGERATE OVERNIGHT. REMOVE ONLY WHEN SERVING AND THEN YOU MIX WELL AND SERVE IN THIS COOLED CONTAINER. SERVES 4.

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DRESSINGS

CREAMY FRUIT DRESSING - RUTH BOLES

BLEND 2/3 CUP SUGAR AND 2 TBL. FLOUR IN DOUBLE BOILER; ADD 2 BEATEN EGGS, 2 TBL. MAZOLA, JUICE OF 1 LEMON, JUICE OF 1 ORANGE AND 1 CUP PINEAPPLE JUICE. COOK UNTIL THICK, STIRRING CONSTANTLY. COOL AND FOLD IN 1 CUP WHIPPED CREAM.

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PIQUANT FRUIT SALAD DRESSING - PEGGY THOMSON

MIX TOGETHER IN BOWL - 1/4 CUP SUGAR, 1 TSP. SALT, 1 TSP. PAPRIKA, 1 TSP. CELERY SEED, 1 TSP. DRY MUSTARD, 1 TSP. GRATED ONION

BEAT IN ALTERNATELY - 1 CUP SALAD OIL, 1/4 CUP VINEGAR - USING 1 TBL. TARRAGON VINEGAR

ADD: 4 CLOVES GARLIC

STORE IN REFRIGERATOR. THIS IS GOOD ESPECIALLY FOR CITRUS FRUITS.

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POTATO SALAD DRESSING - HAZEL RINGLER

1 TBL. SUGAR
2 TSP. DRY MUSTARD
1 TSP. SALT
1/4 CUP VINEGAR
3 TBL. CORNSTARCH
1 CUP WATER

COOK AND COOL. ADD DASH OF CAYENNE PEPPER, 1 EGG, 3/4 CUP SALAD OIL. BEAT UNTIL WELL BLENDED.

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FRENCH DRESSING - EVELYN E WINE

1 CAN TOMATO SOUP
1 CUP SALAD OIL
1 CUP VINEGAR
1 TBL. WORCESTERSHIRE SAUCE
1 TBL. SUGAR
1 TSP. SALT
1 TSP. PAPRIKA
1 CLOVE GARLIC

MIX ALL TOGETHER AND BEAT WELL

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FRENCH DRESSING - GIRLIE RICHARDS

2 TBL. SUGAR
2/3 CUP OLIVE OIL
1/3 CUP VINEGAR
2 PIECES PIMENTO, MASHED FINE WITH FORK
1 TSP. SALT
1/4 TSP. PEPPER
1/4 TSP. DRY MUSTARD
2 TBL. GRATED ONION
1/8 TSP. GINGER
1 DASH CAYENNE RED PEPPER
1 CLOVE GARLIC

PUT ALL IN JAR AND SHAKE WELL.

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OMAR KHAYAM'S SALAD DRESSING - WANDA OLDS

1/2 CUP SALAD OIL,
(MAZOLA, WESSON, ETC.)
1 CAN TOMATO SOUP
3/4 CUP VINEGAR
2 TBL. WORCESTERSHIRE SAUCE
3/4 CUP SUGAR
1 SMALL ONION, CHOPPED
1 CLOVE GARLIC, CHOPPED
1 GREEN PEPPER, CHOPPED
1 SMALL CAN PIMENTOS
1-1/2 TSP. SALT
1 TSP. DRY MUSTARD

PUT DRY INGREDIENTS IN A QUART JAR, THEN ADD LIQUIDS. SHAKE WELL. STORE IN REFRIGERATOR. SHAKE BEFORE USING. VERY GOOD ON VEGETABLE SALADS, COTTAGE CHEESE OR SLICED TOMATOES. KEEPS A LONG TIME.

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ROQUEFORT DRESSING - BETTY FARIS

1/3 CUP ROQUEFORT CHEESE
2/3 CUP MAYONNAISE
3-5 TBL. MILK, DEPENDING ON THICKNESS DESIRED
1/2 TSP. SALT
1/4 TSP. VINEGAR

CREAM ROQUEFORT CHEESE, ADD MAYONNAISE AND MILK. MIX THOROUGHLY. STIR IN REMAINING INGREDIENTS.

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TOMATO DRESSING - HAZEL RINGLER

1 CAN HUNT'S TOMATO SAUCE OR TOMATO SOUP
1/2 CUP VINEGAR
1/4 CUP WATER
1 TBL. WORCESTERSHIRE SAUCE
2 TBL. GRATED ONION
1/2 CUP MAYONNAISE
1/4 TSP. PEPPER
1/4 TSP. PAPRIKA
1/2 TSP. DRY MUSTARD
1/4 TSP. SALT
1 CLOVE GARLIC
1/2 CUP SALAD OIL

PLACE ALL INGREDIENTS IN BLENDER AND BLEND WELL, GARLIC MAY BE LEFT OUT AND PLACED IN CONTAINER IF PREFERRED. VERY GOOD WITH SHRIMP OR ANY SHELL FISH.

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MAYONNAISE - WANDA OLDS

1 TSP. SUGAR
1 TSP. MUSTARD - DRY
1 TSP. SALT
1 TSP. GARLIC SALT
PAPRIKA
2 TBL. VINEGAR
2 CUPS WESSON OIL
1 EGG

MIX DRY INGREDIENTS WELL, ADD EGG AND BEAT WITH MIXER UNTIL WELL BLENDED. ADD 1 CUP OIL, 1 TBL. AT A TIME, BEATING AT MEDIUM SPEED UNTIL MIXTURE BEGINS TO THICKEN. ADD VINEGAR AND REST OF OIL. ADD 1 TBL. VERY HOT WATER AND BEAT ON SLOW SPEED UNTIL MIXED. STORE IN REFRIGERATOR.

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OLD-FASHIONED POTATO SOUP - PAT LITTLE

FOR EACH BOWL OF SOUP DESIRED, ALLOW ONE MEDIUM SIZED POTATO, 1 SLICE ONION, 1 STALK CELERY, 1 SLICE BACON, 3/4 CUP WHOLE MILK. THE FOLLOWING RECIPE MAKES 6 GOOD-SIZED SERVINGS

6 POTATOES, PARED AND QUARTERED
6 SLICES ONION
6 STALKS CELERY
BOILING WATER
6 SLICES BACON, FRIED CRISP AND CRUMBLED
2 TBL. FLOUR
2 TBL. BUTTER
4-1/2 CUPS SCALDED MILK
SALT, PEPPER, PAPRIKA, PARSLEY AND CHIVES

COVER POTATOES, ONION AND CELERY WITH BOILING WATER. BOIL UNTIL SOFT. REMOVE, SAVING WATER. FORCE VEGETABLES THROUGH SIEVE, OR GRATE FINE OR MASH THOROUGHLY. MAKE WHITE SAUCE OF BUTTER, FLOUR AND POTATO WATER. STIR IN MASHED VEGETABLES. STIR IN SCALDED MILK, SALT AND PEPPER. JUST BEFORE SERVING, STIR IN CRUMBLED BACON. SPRINKLE EACH BOWL WITH PAPRIKA, PARSLEY OR CHIVES AND FLOAT A LITTLE BUTTER ON TOP.

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UNCLE ARTHUR'S KAILUA FISH CHOWDER - VIRGINIA RICE

1-1/2 CUP DICED POTATOES RAW
1-1/2 CUP CHOPPED ONIONS
1/2 CUP CHOPPED SALT PORK OR BACON
2 MULLET, 2 LBS. EACH (OR ANY WHITE MEAT FISH)
7 CUPS MILK (OR CANNED MILK)
1 CUP CREAM
1 TBL. BUTTER
1 PINCH BAKING SODA
SALT, PEPPER, PAPRIKA, 3 OR 4 CHILI PEPPERS
SALT PORK MAKES A BETTER BLEND THAN BACON

DIRECTIONS: REMOVE FILLET OF FISH, SKIN AND DICE SAME, THEN TAKE FISH REMAINS (SKIN, HEADS, BONES) AND SIMMER WITH 3 OR 4 CHILI PEPPERS FOR STOCK IN 2 CUPS WATER FOR 3 OR 4 HOURS. TAKE A SEPARATE POT AND FRY ONIONS WITH SALT PORK UNTIL DARK BROWN BUT BE CAREFUL NOT TO BURN. ADD STOCK WHICH HAS BEEN STRAINED CAREFULLY AS ONE BONE WILL SPOIL THE CHOWDER. ADD DICED POTATOES AND COOK UNTIL POTATOES ARE DONE. ADD MILK AND A PINCH OF SODA TO PREVENT MILK FROM CURDLING. ADD DICED FISH, PAPRIKA AND BUTTER - SALT AND PEPPER TO TASTE. BRING ALMOST TO A BOIL AND SERVE WHEN FISH IS DONE (IT WILL COOK IN ABOUT 10 MIN). DON'T FORGET THE CHILI PEPPERS, THEY GIVE IT THE NOSE!
YOU CAN KEEP CHOWDER A WEEK IN THE ICEBOX AND IT SEEMS TO IMPROVE THE SECOND OR THIRD TIME YOU USE IT. CAN ALSO BE KEPT IN THE FREEZER.

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SPECIAL

CHINESE CHICKEN ALMOND - FOO YING, MANAGER
NAVAL STATION RESTAURANT, SUBIC BAY

1. 1 CUP OF RAW CHICKEN MEAT (CUT TO DICE SHAPE)
2. 1 CUP OF ALMONDS (PEELED) FRY IN DEEP LARD LIKE PEANUTS
3. 1/2 CUP OF FRESH WATER CHESTNUTS (CUT TO DICE SIZE)
4. 1/2 CUP OF FRESH CELERY
5. 1/2 CUP OF RED AND GREEN PEPPERS
6. 1/2 CUP OF ONIONS
7. 1/2 CUP OF CHINESE MUSHROOMS
8. 1/2 CUP FRESH CARROTS (CUT TO DICE SHAPE)

FIRST, FRY THE CHICKEN MEAT IN A FRY PAN WITH LARD UNTIL WELL DONE. ADD NO. 3,4,5,6,7 AND 8 INGREDIENTS TO FRY TOGETHER WITH CHINESE SAUCE, SALT AND PEPPER TO TASTE. USE LITTLE CORN STARCH TO MAKE GRAVY IN THEM. THEN AT LAST ADD THE ALMONDS TO MIX. SERVE THEM ON CHINESE REGULAR DINNER TIN PLATES WITH PARSLEY ON.

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CRISP WUN LUN - DOROTHY RADER

3/4 CUP GROUND PORK
6 FRESH SHRIMP, CHOPPED
3 WATER CHESTNUTS, CHOPPED
2 TBL. CHOPPED GREEN ONIONS
1/2 TSP. SUGAR
2 TBL. CHOPPED CHINESE PARSLEY
1 EGG, SLIGHTLY BEATEN
1 TSP. CORNSTARCH
1/2 TSP. SOY SAUCE
1/2 LB. WUN LUN PEE (THIN SQUARES NOODLE DOUGH PURCHASED READY FOR USE:

COMBINE ALL INGREDIENTS BUT WUN LUN PEE. FRY SLIGHTLY. CHILL. PLACE 1/2 TSP. OF MIXTURE IN CENTER OF WUN LUN PEE SQUARE. PRESS CORNERS TOGETHER IN TRIANGLE. TURN CORNERS BACK TO MEET FOLD AND TWIST OPPOSITE CORNERS TO FORM A CORNUCOPIA. MOISTEN BETWEEN CORNERS AND PRESS TOGETHER. FRY IN DEEP FAT AT 365F UNTIL GOLDEN BROWN. YIELD 4 DOZEN.

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FRIED RICE

MAY USE ONE OR ANY COMBINATION OF THE FOLLOWING:
2 OR 3 SLICES BACON, CHOPPED
1/2 CUP HAM, CUT IN 1/4" CUBES
1/2 CUP ROAST PORK
1/2 LB. COOKED SHRIMPS, CHOPPED
1 SMALL CAN CRAB MEAT, SHREDDED
1/2 CUP ROUND ONION, SHREDDED
1 TBL. SHOYU SAUCE
2 EGGS, BEATEN
2 TBL. SALAD OIL
1/2 TSP. SALT
1/4 CUP GREEN ONIONS, SLICED
3 CUPS COLD COOKED RICE

LOOSEN GRAINS OF LEFTOVER RICE. HEAT OIL IN FRYING PAN AND ADD CHOPPED MEAT OR FISH AND ONIONS. COOK UNTIL THOROUGHLY HEATED. BUT WATCH CAREFULLY. ADD RICE AND FRY 1 MIN. STIRRING CONSTANTLY. ADD SLIGHTLY BEATEN EGG, SHOYU, SALT AND GREEN ONIONS. FRY FOR 2 MINUTES, STIRRING FREQUENTLY.

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HASEN KUCKA (RABBIT CAKE) - LORRAINE FRANTZ

1 RABBIT
* POTATO FILLING
1-1/2 TBL. FLOUR
1/2 CUP BROTH IN WHICH RABBIT HAS BEEN STEWED
SALT AND PEPPER

STEW RABBIT UNTIL TENDER, SEPARATE MEAT FROM THE BONES AND CUT INTO SMALL PIECES. BUTTER A CASSEROLE AND PUT A LAYER OF POTATO FILLING IN BOTTOM, THEN A LAYER OF MEAT; ADD A TBL. OF SAUCE MADE BY COMBINING FLOUR AND WATER TO RABBIT BROTH, SALT AND PEPPER. CONTINUE THE LAYERS UNTIL CASSEROLE IS FILLED. BAKE IN 350F OVEN UNTIL BROWN - ABOUT 25 MINUTES.

POTATO FILLING:

2 CUPS HOT MASHED POTATOES
1 TBL. MINCED PARSLEY
1 EGG, WELL BEATEN
2-1/2 TBL. BUTTER
1 ONION, MINCED
1 TSP. SALT
1/2 TSP. POULTRY SEASONING
1 QT. STALE BREAD, CUBED
1/2 CUP CELERY, DICED
PINCH OF PEPPER

MELT BUTTER AND SAUTE ONION AND CELERY UNTIL GOLDEN. MIX EGG WITH POTATOES, SOAK BREAD IN WATER AND SQUEEZE DRY. ADD BREAD, ONION AND CELERY TO POTATOES, STIR IN OTHER INGREDIENTS AND MIX WELL. THIS RECIPE CAN BE USED TO STUFF FOWL. IT CAN BE USED AS A VEGETABLE CASSEROLE BY DELETING EGG AND POULTRY SEASONING AND SOAKING BREAD IN MILK, IN THE AMOUNT USED IN MASHED POTATOES. CHICKEN MAY ALSO BE USED IN PLACE OF RABBIT.

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INDIAN BEEF CURRY - FOR 10 TO 12 PEOPLE - JANE VAN LANDINGHAM

5 LB. DICED TOP ROUND BEEF
6 SLICED ONION
3 CLOVES CHOPPED GARLIC
5 TBL. CURRY POWDER OR PASTE
1/2 CUP OLIVE AND SALAD OIL, MIXED
MILK FROM 2 COCONUTS
1 LARGE CAN OVEN-BAKED BEANS

SAUTE ONIONS AND GARLIC IN OIL UNTIL TRANSPARENT, THEN REMOVE TO LARGE HEAVY KETTLE. BROWN THE CURRY POWDER IN THE OIL AND ADD TO ONIONS. PUT A LITTLE WATER IN PAN AND SIMMER IN ORDER TO GET ALL CURRY POWDER FROM PAN. ADD SOME OIL TO PAN AND BROWN MEAT WELL, ADDING SALT AND PEPPER AS IT BROWNS. WHEN MEAT IS ALL BROWNED AND REMOVED TO THE LARGE SIMMERING KETTLE, SIMMER ABOUT A CUP OF WATER IN PAN IN ORDER TO CATCH ALL OF THE MEAT JUICES, THEN POUR INTO KETTLE. NOW, ADD THE CANNED BEANS (INCLUDING THE JUICE) AND ABOUT A QUART OF COCONUT MILK. MIX WELL, COVER AND SIMMER UNTIL MEAT IS TENDER, STIRRING OCCASIONALLY. SERVE ON RICE WITH ANY OR ALL OF THE FOLLOWING CONDIMENTS: CHOPPED HARD-BOILED EGGS, CHOPPED PEANUTS, GRATED COCONUT, SLICED BANANAS, MINCED ONIONS, CHUTNEY, CHOPPED BACON. THIS DISH IS BETTER IF MADE THE DAY BEFORE SERVING. THE BAKED BEANS SERVE AS THICKENING FOR THE CURRY. I SPREAD A PACKAGE OF COOKED FROZEN PEAS OVER THE RICE WHEN SERVING.

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LASAGNE CASSEROLE - GLORIA WORLEY

1 LARGE ONION
1 CLOVE GARLIC
6 SPRIGS PARSLEY
1/4 CUP OLIVE OIL
1 NO. 2-1/2 CAN TOMATOES
2 BAY LEAVES
1 TSP. SALT
1/4 TSP. PEPPER
1/2 CUP WATER
1 LB. GROUND BEEF

CHOP LARGE ONION, GARLIC AND PARSLEY FINE AND FRY SLIGHTLY IN THE OIL, ADD TOMATOES, TOMATO PASTE, BAY LEAVES, SALT, PEPPER AND WATER AND STIR TILL WELL MIXED. TOSS IN GROUND BEEF, BREAKING INTO PIECES WITH FORK. NOW COVER SAUCE AND COOK OVER LOW HEAT 45 MINUTES. STIR OFTEN.

CHEESE SAUCE:

1 SMALL ONION
4 TBL. BUTTER
3 TBL. FLOUR
3/4 CUP GRATED PARMESAN CHEESE
2 CUPS MILK
2 EGG YOLKS

CHOP ONION FINE AND COOK IN BUTTER A MINUTE OR TWO. MIX IN FLOUR TILL SMOOTH, ADD CHEESE AND DASH OF SALT. STIR IN MILK AND CONTINUE COOKING OVER LOW HEAT STIRRING CONSTANTLY. BEAT EGG YOLKS SLIGHTLY. MIX IN A LITTLE OF HOT CHEESE MIXTURE SLOWLY, THEN ALL OF IT AND COOK OVER LOW HEAT 10 MIN. LONGER.

NOODLES:

COOK 1 LB. LASAGNE NOODLES UNTIL TENDER AND DRAIN. PUT LAYER OF NOODLES IN BOTTOM OF CASSEROLE, THEN TOMATO SAUCE AND THEN SOME OF CHEESE SAUCE. CONTINUE LAYERS FINISHING OFF WITH CHEESE SAUCE. BAKE 20 MIN. IN 325F OVEN. THIS CAN BE MADE A DAY BEFORE USING.

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PINEAPPLE-CHICKEN CURRY

4 LB. CHICKEN
4 MEDIUM SIZED ONIONS
5 TBL. OLIVE OR COOKING OIL
5 TBL. FLOUR
2 TBL. CURRY POWDER (MORE OR LESS DEPENDING ON HOW HOT YOU LIKE IT)
1/2 TSP. SALT
1 QT. STOCK
1/4 CUP SEEDLESS RAISINS
1 TBL. LEMON JUICE
1 CUP CRUSHED PINEAPPLE, WELL DRAINED
1-1/2 CUPS HEAVY CREAM

CUT UP A FOUR-POUND CHICKEN AS FOR FRICASSEE AND BOIL UNTIL TENDER WITH A SMALL ONION, SLICED, AND 2 OR 3 STALKS OF CELERY. STRAIN THE STOCK AND ADD CHICKEN SOUP IF THERE IS NOT A QUART OF THE STOCK. REMOVE CHICKEN MEAT FROM BONES, DISCARD SKIN AND CUT MEAT INTO PIECES. FRY ONIONS IN OIL, MIX CURRY POWDER AND SALT WITH FLOUR AND STIR IN OIL. SIMMER FOR A FEW MINUTES AND ADD CHICKEN STOCK. PUT INTO DOUBLE BOILER AND ADD RAISINS, PINEAPPLE AND LEMON JUICE AND COOK FOR HALF AN HOUR. ADD 1-1/2 CUPS CREAM, CHICKEN AND A LITTLE MORE SALT IF NEEDED, AND COOK ABOUT 15 MIN. LONGER OVER A LOW FIRE. MAY BE SERVED IN HOLLOWED OUT PINEAPPLE SHELLS WITH SOME LEAVES LEFT ON.

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MEXICAN DINNER FOR 10-12 - JANE VAN LANDINGHAM

A LOT OF WORK, BUT VERY GOOD.

MENU: TACOS
ENCHILADAS
CHILIS RELLENOS
REFRIED BEANS
GUACAMOLE

TACOS

4-5 LBS. LEAN CUBED BEEF
3 CHOPPED ONIONS
1 TBL. CHILI POWDER
1 CAN ASHLEY'S ENCHILADA SAUCE
CHOPPED RIPE OLIVES
OLIVE OIL, SALT AND PEPPER

BROWN BEEF WELL, ADD WATER AND SIMMER UNTIL TENDER. LET COOL ENOUGH TO HANDLE, THEN SHRED MEAT AS FINE AS POSSIBLE. ADD ALL OTHER INGREDIENTS, PLUS WATER AND SIMMER UNTIL MOST OF THE JUICE HAS COOKED AWAY. PUT LARGE SPOONFUL OF MIXTURE IN TACO, FOLD OVER AND FRY IN HOT OLIVE OIL. AFTER FRYING, STUFF WITH SHREDDED LETTUCE, GRATED ONION AND GRATED CHEESE (MONTEREY, IF AVAILABLE).

ENCHILADAS

12 TORTILLAS
ONIONS
GRATED CHEESE
ENCHILADA SAUCE
RIPE OLIVES
OLIVE OIL

FRY TORTILLAS IN VERY HOT OLIVE OIL TILL THEY PUFF UP. TURN OVER AND FRY FOR A COUPLE OF SECONDS. THEN PLACE IN HOT CHILI SAUCE - DO FIVE AT A TIME. TAKE OUT, ONE AT A TIME, AND ROLL UP WITH CHEESE, ONION, OLIVES. PLACE IN SHALLOW PAN, COVER WITH REMAINING SAUCE AND HEAT IN OVEN FOR 20 MIN. OR UNTIL READY TO SERVE.

CHILIS RELLENOS:- SEE IN SECTION VEGETABLES

GUACAMOLE

MASH AVOCADOS WITH FRESH TOMATO, MINCED ONION, 1 TBL. VINEGAR, SALT, PEPPER AND CHOPPED GREEN CHILE TO TASTE. IF TOMATOES ARE AVAILABLE, STUFF WITH THIS MIXTURE.

REFRIED BEANS

DRAIN 4 CANS OF RED KIDNEY BEANS, PLACE IN HOT OIL AND MASH WELL, ADDING CHEESE.

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TACOS - CLAIRE M. LUND

1 CAN OF TORTILLAS
1 CAN OF CHILI WITH BEANS
1 CAN OF CHILI WITHOUT BEANS

HEAT SHORTENING ABOUT 3" DEEP, DROP TORTILLAS IN, MOMENTARILY, DEPENDING ON CRISPNESS DESIRED.
IN SEPARATE BOWLS HAVE READY:
LETTUCE, CHOPPED OR TORN IN SMALL PIECES
4 OR 5 TOMATOES CUBED
1-1/2 CUPS GRATED CHEDDAR CHEESE
1 CUP CHOPPED ONION
GREEN PEPPER, OPTIONAL
PLACE ONE TORTILLA FLAT ON PLATE, SPREAD THICKLY WITH HEATED CHILI. (YOUR OWN RECIPE CAN IMPROVE THIS DISH). SPRINKLE CHILI WITH LAYER OF CHEESE, THEN TOMATOES, THEN ONIONS AND LETTUCE. TOP WITH ANOTHER TORTILLA AND REPEAT ALTERNATE LAYERS WITH SAME INGREDIENTS. FOR A VERY QUICK SUPPER WITH A FEW DISHES, USE WAX PAPER FOR CHOPPED INGREDIENTS. IN SERVING YOU HAVE ONE PLATE, ONE FORK, NO SALAD OR BREAD NEEDED.

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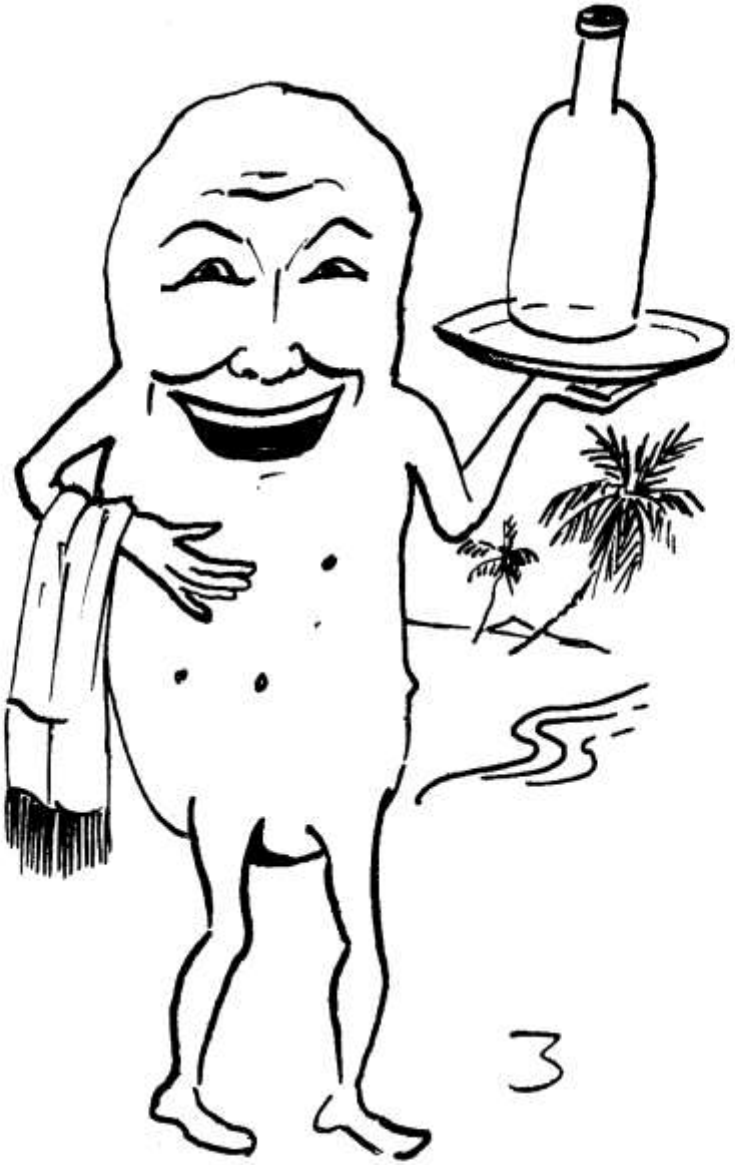
VEGETABLES



BAKED BEANS - DOROTHY CHAFFIN

3 CUPS BROWN BEANS
3 MED. SIZED ONIONS, CHOPPED
1-1/4 CUPS BROWN SUGAR
3 TBL. CHILI SAUCE
1 TSP. PREPARED MUSTARD
1 NO. 2-1/2 CAN TOMATOES
1 LARGE CLOVE GARLIC, CHOPPED
SALT AND PEPPER

PARBOIL BEANS 15 MIN. WITH 1 TSP. SODA. DRAIN AND RINSE. ADD FRESH WATER AND COOK 2 HOURS WITH HAM HOCK OR A GENEROUS AMOUNT OF BACON. POUR BEANS AND LIQUID INTO ROASTER, ADD REMAINING INGREDIENTS, MIX THOROUGHLY AND BAKE IN OVEN, UNCOVERED FOR 8 HOURS AT 350F. EXTRA WATER MUST BE ADDED ALONG AS BEANS BECOME TOO THICK. STIR OCCASIONALLY.

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CHILI BEANS - NORMA COX

1 LARGE CAN TOMATOES)
1 LARGE CAN WATER)
1 TBL. CHILI POWDER) PUT IN LARGE PAN AND LET BOIL WHILE FRYING:
1-1/2 TO 2 LBS. HAMBURGER
2 REGULAR SIZE ONIONS
2-3 PIECES GARLIC, ACCORDING TO TASTE

WHEN FRIED GOOD PUT IN THE PAN WITH TOMATOES AND LET IT COOK SLOWLY FOR ABOUT 2 HOURS, THEN PUT IN 2 OR 3 CANS OF RED KIDNEY BEANS AND LET COOK TILL BEANS ARE HEATED THROUGH, THEN EAT. GREAT FAVORITE WITH THE MEN!

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FRIED BEANS - ERLINE DAVIS

1 LB. RED BEANS
3 TBL. BACON DRIPPINGS
1/4 LB. BACON OR SALT PORK
GRATED CHEESE, PARMESAN OR MILK CHEDDER
3 TBL. ONION, FINELY CHOPPED

SOAK BEAN 2 OR 3 HOURS. COVER WITH COLD SALTED WATER. ADD PORK OR BACON AND COOK UNTIL VERY WELL DONE, REMOVE PORK, DRAIN. IN HEAVY FRYING PAN, WARM BACON DRIPPINGS OVER LOW HEAT AND ADD A FEW BEANS AT A TIME, MASHING EACH BEAN IN THE FAT UNTIL ALL BEANS ARE MASHED. (I USE A POTATO MASHER). SPRINKLE TOP WITH GRATED CHEESE AND ONIONS. LEAVE ON TOP OF STOVE UNTIL CHEESE IS MELTED.

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GREEN BEANS - JACKIE BLAINE

MAKE A CREAM SAUCE OF 2 CUPS MILK, 4 TBL. FLOUR, 4 TBL. BUTTER, 2 CUPS GRATED SHARP CHEESE, 1 TSP. NUTMEG, SALT AND PEPPER. COOK 2 PKGS OF GREEN BEANS. PUT IN CASSEROLE WITH SAUCE AND HEAT. SPRINKLE PAPRIKA ON TOP.

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QUICK BAKED BEANS - PHYLIS KINGSLEY

FRY 6 SLICES OF BACON, REMOVE AND DRAIN. IN BACON FAT SAUTE', UNTIL GOLDEN, ONE ONION CUT IN THIN SLICES, 1/2 CUP CHOPPED CELERY, ONE SMALL CHOPPED GREEN PEPPER AND ONE CHOPPED GARLIC CLOVE. REMOVE FROM FAT AND ADD TO 2 CANS OF DRAINED (RESERVE LIQUID) RED KIDNEY BEANS. CRUMBLE IN 4 SLICES OF THE COOKED BACON, ADD SALT AND PEPPER TO TASTE AND A FEW DROPS OF TABASCO OR FEW GRAINS OF RED PEPPER PLUS 2 TBL. OF MOLASSES. PLACE IN BAKING DISH ADDING ENOUGH OF RESERVED LIQUID TO MOISTEN. LAY TWO STRIPS OF BACON ON TOP AND BAKE COVERED FOR 30-40 MINUTES, AT 375F REMOVING THE COVER IN THE LAST 10 MINUTES.

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SWEET-SOUR BEANS - PEG VASBINDER

1 CAN ASPARAGUS PACK GREEN BEANS - SOAK OVERNIGHT IN SALT WATER
1/2 CUP WHITE SUGAR)
1/2 CUP VINEGAR) BOIL FOR 5 MINUTES THEN COOL AND POUR
1/2 CUP OLIVE OIL) OVER BEANS
2 CLOVES GARLIC) ADD 1 BUNCH GREEN ONIONS SLICED THIN.

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MARY FARMER'S GERMAN CABBAGE - PATRICIA BILLINGSLEY

1 HEAD RED CABBAGE
1/2 CUP BOILING WATER
1/2 CUP VINEGAR
3 TBL. BUTTER
COOK ALL TOGETHER FOR 45 MINUTES. ADD 3/4 CUP CURRANT JELLY, WHEN BLENDED ADD SALT. COOK UNTIL WATER IS JUST ABOUT GONE. BETTER NEXT DAY.

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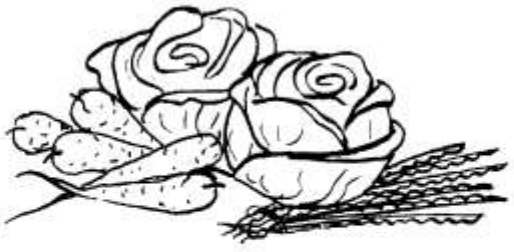

QUENTIN'S STUFFED CHOYOTE - PATRICIA BILLINGSLEY

4 CHOYOTES. BOIL TIL DONE, CUT IN HALF, REMOVE INSIDES, MASH AND DRAIN WELL
8 SLICES BACON, FRIED)
1 TSP. SOY SAUCE)
1 TSP. WORCESTERSHIRE SAUCE) MIX WITH MASHED CHOYOTE
SALT AND PEPPER)
STUFF SHELLS WITH ABOVE, COVER WITH GRATED CHEDDAR CHEESE, BAKE TIL BROWN ON TOP.

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QUENTIN'S EGGPLANT CASSEROLE - PATRICIA BILLINGSLEY

6 MED. EGGPLANTS (PHILIPPINE SIZE) - 2 IF U.S.A. BOIL TIL HALF DONE
1 MED ONION, CHOPPED
1 MED. GREEN PEPPER, CHOPPED
1/4 CUP CHOPPED CELERY
2 EGGS BEATEN
SALT AND PEPPER

MIX ABOVE AND PUT IN CASSEROLE. COVER TOP WITH GRATED CHEDDAR CHEESE. BAKE IN MODERATE OVEN TIL BROWN ON TOP.

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DEVILED MUSHROOMS - ERLINE DAVIS

1 RECIPE THICK WHITE SAUCE: (3 TBL. FLOUR
(3 TBL. BUTTER
(1 CUP MILK
(1/4 TSP. SALT
(1/8 TSP. PEPPER

1 LB. FRESH, WHOLE OR SLICED MUSHROOMS SAUTEED IN BUTTER OR
1 LB. CANNED B-B-MUSHROOMS.
COOL WHITE SAUCE AND ADD:
2 TSP. WORCESTERSHIRE SAUCE
1/2 CUP MAYONNAISE
2 TSP. MUSTARD PREPARED
1 TSP. CHOPPED PARSLEY
1/2 CUP CHOPPED ONION, COOKED UNTIL TENDER
1/2 CUP CELERY, COOKED UNTIL TENDER

BLEND, TASTE FOR FURTHER SALT AND PEPPER. PLACE LAYER OF MUSHROOMS IN CASSEROLE, THEN LAYER OF SAUCE. REPEAT ALTERNATE LAYERS OF SAUCE AND MUSHROOMS, TOP WITH HALF CUP BUTTERED BREAD CRUMBS. BAKE IN HOT OVEN 15 MIN. OR UNTIL BROWN.

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MUSTARD PICKLES - NEVA HURLBUT

1 LB. PEELED SMALL WHITE ONIONS
1 LB. STRING BEANS
1 SMALL HEAD CAULIFLOWER
1 LARGE OR 3 MED. CUCUMBERS
3 MED. GREEN TOMATOES
2 CUPS FINELY SHREDDED CABBAGE
1/2 CUP SALT
1 TBL. CELERY SEED
6 CUPS WATER
1-1/4 CUPS GRAN. SUGAR
1/2 CUP FLOUR
1/4 CUP POWD. MUSTARD
1/2 TSP. TURMERIC
12 WHOLE CLOVES
4 CUPS VINEGAR

COMBINE ONIONS, STRING BEANS CUT IN HALVES LENGTHWISE AND CROSSWISE AND CAULIFLOWER IN FLOWERLETS. COOK, COVERED IN 1/2" BOILING WATER FOR 5 MIN. DRAIN. COMBINE WITH CUCUMBERS CUT IN 1" SLICES HALVED AND TOMATOES CUT IN EIGHTHS AND CABBAGE. MIX SALT WITH 5 CUPS WATER AND POUR OVER VEGETABLES. COVER AND PLACE IN REFRIGERATOR OVERNIGHT, DRAIN. COMBINE SUGAR, FLOUR, MUSTARD, TURMERIC, CLOVES AND CELERY SEED. INTO THIS GRADUALLY STIR IN VINEGAR AND REMAINING 1 CUP WATER. BRING TO A FULL ROLLING BOIL STIRRING OCCASIONALLY. ADD VEGETABLES AND BRING TO A BOIL. POUR INTO HOT JARS AND ADJUST COVERS. SET ON WIRE RACK IN BOILING WATER TO COVER 1". PROCESS 30 MIN. COUNT TIME FROM THE MOMENT ACTIVE BOILING RESUMES. REMOVE AND ADJUST LIDS ACCORDING TO MANUFACTURERS DIRECTIONS. MAKES 5 OR 6 PINTS.

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CHIVE STUFFED BAKED POTATOES - MARGE SHELDON

6 MED. BAKING POTATOES
2 TBL. BUTTER
1 TSP. SALT - DASH PEPPER
HOT SOUR CREAM
1 TBL. CHOPPED CHIVES
3/4 CUP CUBED AMERICAN CHEESE

BAKE POTATOES - 425F - UNTIL DONE. CUT LENGTHWISE SLICE FROM TOP OF POTATOES. SCOOP OUT AND MASH. ADD BUTTER, SALT, PEPPER AND CREAM. BEAT TILL FLUFFY. ADD CHIVES AND CHEESE. MIX WELL. PILE BACK INTO SHELLS. RETURN TO OVEN, HEAT THOROUGHLY AND BROWN LIGHTLY.

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BAKED SAUERKRAUT - LILLIAN WILSON

1 CAN SAUERKRAUT
2 TBL. BACON FAT
ENOUGH WATER TO JUST COVER
2 TBL. SUGAR
1 TBL. CHOPPED ONION

BAKE 250F FOR HOURS. REMOVE LID LAST 30 MINUTES.

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OLIVE POTATOES - DOROTHY CHAFFIN

3 TBL. BUTTER OR MARGARINE
3 TBL. FLOUR
1/2 TSP. SALT - DASH PEPPER
3/4 CUP UNDILUTED EVAP. MILK
3/4 CUP WATER
1 CUP GRATED AMERICAN CHEESE
1/4 CUPS DICED, COOKED POTATOES
1/2 CUP SLICED RIPE OLIVES
1/2 CUP SOFT BREAD CRUMBS
2 TBL. MELTED BUTTER OR MARG.

HEAT OVEN. MELT BUTTER IN PAN. REMOVE FROM HEAT. BLEND IN FLOUR, SALT AND PEPPER. STIR IN MILK AND WATER GRADUALLY; COOK OVER MEDIUM HEAT, STIRRING CONSTANTLY, TILL THICKENED. ADD CHEESE, CONTINUE COOKING AND STIRRING UNTIL CHEESE IS MELTED. COMBINE POTATOES AND OLIVES IN 1-1/2 QT. CASSEROLE; POUR CHEESE SAUCE OVER THEM. TOSS CRUMBS WITH BUTTER, SPRINKLE ON TOP. BAKE IN 350F OVEN - 30 MINUTES. SERVES 8.

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VEGETABLE MEAT LOAF - MARIAN BALLANCE

2 CUPS SOFT BREAD CRUMBS
2-1/2 CUPS MIXED VEGETABLES, PEAS, BEANS, CARROTS, CORN, CELERY
A LITTLE ONION
3 TBL. BUTTER OR SHORTENING
4 TBL. MILK, STOCK OR CANNED TOMATO
2 BEATEN EGGS
1 TSP. SALT
1/2 CUP NUT MEATS
1/8 TSP. PEPPER

HAVE VEGETABLES COOKED UNTIL TENDER BUT NOT BROKEN. COMBINE ALL INGREDIENTS THOROUGHLY, TURN INTO AN OBLONG PAN (A BREAD PAN IS GOOD) WHICH HAS BEEN WELL GREASED AND SPRINKLED WITH CRUMBS (ADDITIONAL). BAKE IN 350F OVEN ABOUT 3/4 HOUR, COVERING WITH WAXED PAPER FOR THE FIRST 15 MIN. SERVE WITH CREAMED NOODLES OR SPAGETTI. SERVES 6.

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